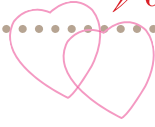




Songbirds Rainforest Retreat

Valentine's Day Menu



— DINNER ONLY —
SUNDAY, FEBRUARY 14, 2010

2 COURSE \$50.00

3 COURSE \$60.00

(GF) denotes Gluten Free (HC) denotes Healthy Choice (V) denotes Vegetarian

ENTREE

Pan roast Rannoch farm quail, cauliflower, saffron steeped apricots, mushroom, roast chicken and olive oil essence (GF)

Organic almond and butternut tartlet, goats curd, beetroot puree, parsley, confit tomato, truffle, broad beans, aged balsamic jelly, camparii and brown butter dressing (V)

Pan roast scallops, pepper rubbed pork belly, Sake, fennel, seaweed, coriander and grapefruit jus (GF) (HC)

MAIN

Honey roast spatchcock and confit leg, pickled carrot and enoki mushrooms, coriander chilli, soba noodles, black sesame, fried quail egg and tonsazu (HC)

Line caught fish of the day (GF)

Spiced fillet of beef, celeriac puree, ginger chilli and black bean salsa, and braised shitake (HC) (GF)

DESSERT

Rice pudding, Tonka bean cream, blackberry ripple ice cream, dehydrated cherries and citrus toasted marshmallows (GF)

**Cherry and pistachio praline soufflé, milk chocolate ice cream (GF)
(Please allow 25 minutes)**

Selection of Australian and European cheeses with shallot compote and assorted crisp breads