



# Valentine's at Dockside



**\$95 PER PERSON**

Celebrate love with an intimate three-course dining experience, thoughtfully curated for Valentine's Day.

## ON ARRIVAL

A glass of sparkling wine  
To begin your evening in style

## ENTRÉE (CHOICE OF ONE)

**Fresh Natural Oysters** (4 per serve), delicately dressed with yuzu, mignonette & edible flowers

**Pan-Seared Scallops:** Golden scallops, silky cauliflower purée, salmon caviar & aromatic herb oil

**Burrata Salad (V):** Creamy burrata, heirloom tomatoes, fresh basil & aged balsamic glaze

**Crab Arancini:** Crisp golden risotto balls filled with sweet crab, served with citrus aioli

## MAIN (CHOICE OF ONE)

### OCEAN TROUT

**Pan fried ocean trout with duck fat baby potatoes & lemon dill crème fraîche**

**Eye Fillet Steak**

Tender eye fillet, rich red wine jus & char-grilled asparagus

**Wild Mushroom Risotto (V)**

Slow-cooked arborio rice with wild mushrooms, aged parmesan & black truffle

## DESSERT

**Choice of One**

**Vanilla Panna Cotta:** Strawberry compote, fresh strawberries

**Red Velvet Cheesecake:** Classic red velvet cheesecake with a smooth cream cheese finish