

Sunday 14 February 2010

## "A FRENCH VALENTINES DAY & NIGHT"

*In the Great Hall with the Jean-Francois Duo*

### ♥ LUNCH ♥

12.30 for 1.00pm

2 courses \$55pp/3 courses \$65pp  
+ drinks at Bar Prices

### ♥ DINNER by Candlelight ♥

seating at 6.45pm or 7.30pm

3 courses \$75pp  
+ drinks at Bar Prices

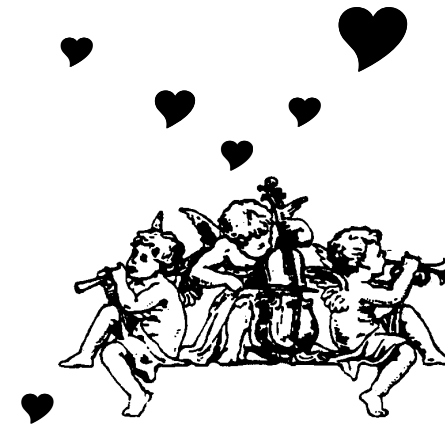
♥ SPECIAL VALENTINES MENU OF DELIGHTS ♥  
♥ (CHOICES) PROVEN TO AROUSE PASSIONS ♥

**GOONA WARRA VINEYARD**

**BOOKINGS 9740 7766**

(payment in full at time of booking)

*[BRING YOUR SPOUSE FOR LUNCH AND YOUR LOVER FOR DINNER!]*



SUNDAY 14 FEBRUARY 2010

GOONA WARRA VINEYARD

## VALENTINE'S MENU

### ♥ entrée ♥

Goona Warra tasting platter to share comprising:

house cured ocean trout with dill cream  
chicken liver pate with toasted lavosh  
peeled king prawns served in a mango salad  
smoked duck breast with cherry chutney  
brie and asparagus tart drizzled with balsamic syrup

### ♥ main course ♥

- roast pumpkin and ricotta lasagne served with a sage burnt butter sauce, toasted pinenuts and shaved parmesan
- Indonesian chicken salad with mango, asian greens and green coconut sauce
- duck leg braised in stock with star anise served with oriental risotto, bbq pork and choy sum
- roasted eye of herb crusted shortloin lamb served with sweet potato gratin and horseradish crème fraiche

### ♥ dessert ♥

- passion fruit cheese cake
- star anise crème brulee
- chocolate tart with chocolate pastry
- raspberry and champagne jelly

### ♥ coffee or tea ♥

and chocolates