

# WOODLAND

KITCHEN & BAR

VALENTINES MENU – Wednesday 14<sup>th</sup> February  
per person - 2 courses \$58, 3 courses \$68

**\$35 Optional addition (pre-order)**

2 glasses Marechal French Sparkling and 6 freshly shucked Sydney Rock Oysters

## MENU

Sourdough and Pepe Saya Butter

### Entrée

Tempura Zucchini Blossom  
spanner crab, red pepper, herb oil

Pan-fried Scallops  
cauliflower, pancetta, pangrattato

Crispy Duck Salad  
watercress, coriander, ginger, sesame

### Main

Three Cheese Tortellini  
beetroot, endive, walnuts, apple

Pan Roasted Atlantic Salmon  
kipfler potatoes, baby vegetables

Lamb Cutlet and Croquette  
vine tomato, goats fetta, tapenade

Wood Fire Grilled Sirloin  
polenta chips, asparagus, salsa verde

### Desserts

Strawberry, Nectarine and Rosewater Eton Mess

Coconut and Sago Panna Cotta, Mango and Lime

Chocolate and Raspberry Delice, Chocolate Sorbet

Charleston Brie, Quince, Lavosh

**BYO not permitted on Special Event Days**

bookings 02 9904 3400 or visit our website [www.woodlandkitchen.com.au](http://www.woodlandkitchen.com.au)