



Valentine's Day

At

Salt on the Beach

\$85 per head

Amuse Bouche

A small tasting created by the chef to enjoy as you are seated

Bread rolls & seasoned butters for the table

Entrée

Tasting plate of natural oysters with a shallot dressing, salmon trio, Spanish prosciutto, crab cake, pate and crisp bread

Main course

Black Angus tenderloin fillet, chargrilled, served on a saffron fondant potato with a Gourmet mushroom & filo pastry parcel, pea puree and a thyme jus

Or

Market fresh premium fish fillet, grilled and served on a chive mash with steamed asparagus, slow roasted roma tomato & a lemon butter sauce

Dessert

Rich chocolate & coffee mousse, Belgium dark chocolate torte and a white chocolate and berry tuille

Every couple receives a bottle of Champagne to share

Bookings and prepayment are essential time of booking

Phone Victoria 9430 6866