

VALENTINE'S DAY MENU

BISTRO ON3

2 or 3 course



ENTRÉE

Ratatouille Tart

Baked with flaky puff pastry,
crisp basil and Romesco

or

Pear Chevre and Pecan

Hearts of baby cos lettuce, pear,
toasted pecan with cranberry and
raspberry vinaigrette

MAIN

Barramundi Fillet

Served with pumpkin laced Israeli
Cous Cous, butter braised Kale,
sweet beurre blanc and sauce vierge

or

Lamb Loin

Dijon and herb crusted lamb,
potato and parsley puree, burnt
onion gel and port wine reduction

DESSERT

Valrhona Chocolate Sphere

with honeycomb, chocolate soil,
Valrhona pebbles and
peach ice cream

or

Lime Cheese Cake

Italian meringue, citrus gel,
berries and white chocolate



S O F I T E L
HOTELS & RESORTS

GOLD COAST BROADBEACH