

Valentine's Day

RESTAURANT MENU

- AMUSE BOUCHE -

- ENTREE -

Exmouth Prawns

*Avocado and capsicum timbale, prawns, horseradish
panna cotta, lemon dressing (GF)*

Smoked Chicken Breast

*Crumbed pancetta, witlof, cashew nuts, grapes, parmesan foam,
rocket aioli, crisp ciabatta*

- MAIN -

Salt Water Barramundi

*Pan roasted leeks, chive potato, vegetable salad, crispy white bait,
saffron beurre blanc*

Lamb Rack

Pea puree, burst vine tomatoes, goats curd croquette, lamb rosemary jus

- DESSERT -

Homemade Lemon Tart

*Cherry Brandy Macaron, cherry compote, mint
gel with vanilla bean shard (V)*

White Chocolate Fondant

*Filled with a dark chocolate Ganache, Cointreau parfait, earl grey cremeux,
passionfruit marshmallow and a raspberry gel.*



Food Allergy Disclaimer
GF- Gluten Free | V - Vegetarian

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of wheat (gluten), seafood, soy milk and other dairy products, tree nuts, egg, sulphite preservatives and peanuts. Caversham House cannot guarantee that any products served on premises are 100% free of allergens.