

Valentine's Day Dinner Menu

Welcome to our Valentine's Day celebration.
We are delighted to host you for this special evening and hope you enjoy a memorable dining experience crafted by our culinary team.

Starter

Rustic Sourdough

handcrafted, slow fermented sourdough served warm with cultured smoked butter & Australian native plum sea salt.

Your choice of Entrée

Select One

Beef Carpaccio

chargrilled Mediterranean vegetables, rocket, shaved parmesan, tonnato aioli.

Slipper Lobster, King Prawn & Calamari Lasagna

rich tomato and basil sauce, baby herbs.

Tempura Zucchini Flowers

four cheese risotto, beetroot and goat cheese tartlet, salsa verde.

Your choice of Main

Select One

Pan Seared Salmon Fillet

sun dried tomato and snow pea risotto, hollandaise sauce, steamed asparagus, ocean king prawn.

Chargrilled Beef Fillet

potato croquette, roasted portobello mushroom, broccolini, creamed spinach, shiraz jus.

Fresh Pappardelle Pasta

spring vegetables, porcini mushroom cream, aged parmesan cheese.

Trio of Desserts (Sharing Platter)

Vanilla Bean Crème Brûlée

roasted hazelnuts.

Rich Lemon Tart

raspberry coulis.

Ferrero Rocher Chocolate Torte

berry compote, double cream.



FAIRMONT
—RESORT—
M GALLERY BLUE MOUNTAINS