

CELEBRATE
Valentines Day
AT THE OX



Thursday 14th February 2019
3 courses - \$90 per person

MENU

ENTRÉE

Duck Salad

Prawn "Martini" Local tiger prawns, Avocado mousse, tomato salsa, Russian dressing, Salmon pearls, toasted Turkish bread.

Tasmanian ½ dozen oysters natural served with cocktail sauce.

Chicken Caprese Salad grilled marinated chicken tenderloins, vine ripened tomato, buffalo mozzarella, basil, balsamic glaze, evoo.

Mushroom & Black Truffle Risotto portabella, swiss brown and enoki mushrooms, black truffle, herb garnish, grana Padano cheese.

MAINS

Rib fillet grain fed 250g, potato gratin, broccolini, roast tomato, beef jus.

Macadamia crusted barramundi fillet & Prawns mash potato, sugar snap peas, grilled prawns, lemon beurre blanc

Prosciutto wrapped chicken breast roasted sweet potato, béarnaise, and green beans.

Tasmanian Salmon caper & artichoke Desiree potato, sautéed greens, champagne sauce

DESSERTS

Vanilla bean crème brulee served with Irish cream and almond gelato, almond biscotti, berries

Brandy snap cornet filled with berry mousse, cherry compote, strawberry ice cream

Coconut parfait garnished with summer fruits, and guava coulis

Chocolate tasting plate chocolate brownie, chocolate doughnut, dark chocolate mousse, chocolate sauce, and strawberry

Tea or Coffee with chocolate mints

For booking details phone 07 3283 1833

NO OTHER MENUS AVAILABLE