



TJANABI VALENTINES DAY SET MENU

Entree

A cocktail of Australian tiger prawns, served with an orange salad and sherry vinaigrette

A salad of sesame crusted Gippsland "Envirobeef" Carpaccio

Duck liver pate, with Tasmanian cider jelly and muntrie berry, served with Melba toast

Vine ripened tomato w garlic & cider vinaigrette with pearl cous cous and blackened corn

Potato fritter with grilled zucchini, onion and eggplant salad and tomato and pepper leaf relish

Main

Selected Market Fish of the Day

Chargrilled kangaroo fillet served on a potato puree Tasmanian pepper berry lavosh balsamic vinegar & muntries berry jus

Eye fillet, 300g, served on baby spinach, dauphinoise potato red wine jus & topped with thyme & coastal saltbush butter

Eggplant Parmigiana, seasoned with native saltbush and Murray River pink salt and served with truffled potatoes and beans

Ravioli filled sage, saltbush, pumpkin, ricotta and cream cheese with a rose' sauce

Dessert

Pavlova – with roasted wattle-seed syrup, passionfruit and strawberries

Dark chocolate mousse cake served with pear poached in white wine & honey & macadamia nut mousse

Cheese Platter with Gippsland Cheeses and house made muntrie and apple leather

2 Course Menu \$40

3 Course Menu \$50

Available from 5.30pm on Sunday 14th February

Price includes complimentary glass of French Champagne. Choose one dish from each course.

PLEASE RING 03 96621225 TO BOOK YOUR TABLE

OR MAKE A BOOKING ONLINE AT

www.tjanabi.com.au