



DATE NIGHT UNDER THE JACARANDAS

Share a 2-course menu for two; paired with a bottle of wine.

Entrée options:

Butterbean Hummus
Halloumi Spring Roll
Calamari Fritti
Garlic Bread

Mains:

Chicken Ballotine
Pumpkin Ripiena (V)
Atlantic Salmon
250g Rump Cap

Antipasto Board, curated for two. Roasted Butternut Squash (V)

Dessert:

Apple Chai Brûlée
White Chocolate Soufflé
Poached Pears
Raspberry Sorbet

Wines:

Mr Mason, Sparkling
Dottie Lane, Sav Blanc
Hearts Will Play, Rose
Henry Hunter, Shiraz Cabernet

THE
KENMORE

