



VALENTINES DAY

Monday February 14th—Dine in Millers restaurant by candlelight

Russell James - pianist and vocalist on the Grand Piano

\$120 per couple • 6 to 9pm • Bookings essential

ENTRÉE

Salt and Pepper Squid

Succulent Calamari Strips tossed in chefs own salt and pepper mix served on gourmet lettuce, fetta, sundried tomato, black olives & Spanish onion with Thai dipping sauce

Lamb Koftas

Seasoned Minced Lamb Skewers served on lettuce greens finished with greek yoghurt dressing and grilled Turkish bread

MAINS

Beef Wellington

Beef Fillet encased in pastry served on roasted parsnip and garlic mash potato, roma tomato and sautéed beans finished with a light sherry jus

Salmon

Salmon Steak on roasted herb potato, zucchini, red capsicum and Spanish onion topped with a lightly spiced prawn skewer finished with hollandaise sauce

DESSERT

Wicked Chocolate Valentines Platter for Two

Choc Dipped Waffle Cone with Honeycomb Ice-cream

Chocolate Basket filled with liquored strawberries and Chantilly cream

White Chocolate Mud Cake

Marshmallows with chocolate fudge dipping sauce

Indulgence Package—with Valentines Dinner, a double room with chocolates & a bottle of Beacon Hill Brut Cuvee chilled on arrival in your room \$250 per couple