

MONTH OF LOVE AT PEPPERS MARYSVILLE DINNER MENU

THREE LUXURIOUS COURSES | \$140 PER PERSON | INCLUDES A GLASS OF SPARKLING ROSÉ

AMUSE BOUCHE Freshly Shucked Oyster with Champagne Mignonette

CHOOSE ENTRÉE

Seared Scallop – with burnt onion purée, silky egg yolk confit & crispy bacon glazed

Or

Succulent Smoked Duck Breast – with creamy celeriac remoulade & plum sauce

PALATE CLEANSER

Refresh your taste buds with a zesty Lemon Sorbet

CHOOSE MAINS

250g Premium Sirloin – with creamy potato, charred broccolini, caramelized shallots & rich red wine jus

Or

Pan-Seared Kingfish – with vibrant pea purée, kipfler potatoes, mushrooms & truffle springs

SHARED DESSERTS

A duo of Chocolate Torte and White Chocolate Semifreddo Accompanied by berry coulis, chocolate soils, crisp wafer, meringue, almond praline & a scoop of raspberry sorbet





MONTH OF LOVE AT PEPPERS MARYSVILLE VEGETARIAN DINNER MENU

AMUSE BOUCHE

Compressed Watermelon topped with whipped vegan feta on rice wafer

ENTRÉE

Beetroot Tarte with whipped goat cheese, balsamic drizzle, arugula, maple & candied walnuts

PALATE CLEANSER

Refreshing Lemon Sorbet with a hint of zest

MAINS

Pea & Zucchini Risotto with creamy feta cheese, tender peas & crispy zucchini flowers

DESSERT

Poached Pear with macadamia brittle tuile, mascarpone vanilla mousse & wine syrup

An unforgettable night of romance and indulgence awaits at Peppers Marysville!

This menu is available at Andiamo Restaurant & Bar until 28 February 2025. To book, please call 03 5957 7700 or email <u>res@peppersmarysville.com.au</u> 10% Sunday and Public Holiday surcharge applies.

