



ISHKA

RESTAURANT

Valentine's Day 2012

Tuesday 14th February

Cocktail on arrival

"The Hazelnut Royale"

fresh berries, frangelico hazelnut liqueur,
joseph cartron crème de mûre des roncieres liqueur (blackberry),
burlesque blanc des blanc nv

Entrée

infused tiger prawn salad

tomato & spicy aioli, picked baby leaves

shaved asparagus & serrano ham

served with pearls of rock melon topped with manchego cheese

kipfler potato & artichoke frittata

grape tomato's, crème fraiche, torn basil & micro herb leaves

Main

tender ridge eye fillet

persillade mash potato, broccolini, red wine jus

mount barker chicken breast

lemon rice, sambal asian greens, sweet soy sauce

fish of the day

trilogy battered oysters, zucchini, squash & potato, chilli & lemon dressing

twice baked mushroom soufflé

spinach, creamy leeks

Dessert

valentines indulgence plate

chocolate & chili torte, mango semifreddo, baileys panna cotta, brunoise fruit medley

tea and coffee served with petit fours

\$110 per person

Payment required at time of reservation
For reservations telephone (08) 9448 5000

www.thebreakwater.com.au