



vintaged



## VALENTINE'S DAY DINNER AT HILTON BRISBANE

### \$95 Dinner Menu

Includes a three-course set menu and a glass of sparkling on arrival.

#### ENTRÉE

Tomatoes, cucumber, basil, red onion, garlic croutons and radish with balsamic dressing **VG**  
1/2 dozen natural Pacific oysters with bloody Mary granita **GF**  
Confit pork belly with roman style cumin roast peaches, toasted almonds, and celery slaw **DF**  
Grilled marinated quail on an apricot and current quinoa tabbouleh with charred lemon **GF DF**  
Ceviche of Tasmanian salmon with tomato gazpacho, avocado mousse and basil oil **DF, GF**  
Roast peaches, cherry tomatoes, toasted almonds, gazpacho, and celery slaw **V**

#### MAINS

Pan seared barramundi on gnocchi alla Romana with braised capsicums, black olives,  
and a crispy zucchini flower **GF DF**  
200g Beef City Black eye fillet steak with potato boulangere, green beans, cherry tomatoes,  
and red wine jus **GF DF**  
Seared scallops on a charred sweetcorn risotto with grilled asparagus **GF**  
Hilton honey roasted duck breast, ricotta & mushroom ravioli, cavolo nero & mustard fruits  
Charred sweet corn and mushroom risotto with asparagus and charred pickled onions **V**

#### DESSERTS

Strawberry and macadamia nut praline bombe Alaska **V GF**  
Dark chocolate delice with red wine poached pear, crème fraiche, and shortbread biscuit **V**  
Caramelised vanilla bean and medjool date tart with lemon sorbet **V**  
Slow cooked apple mille feuille, cinnamon, Chantilly cream, and apple sorbet **V**

1.5% surcharge applies to credit card transactions