



DRINK - EAT - STAY

**Mahogany  
Inn and  
Distillery**

**MAKE  
HISTORY**

## Valentine's Day Menu

### ENTRÉE

#### **Superfood Salad (V)**

Cucumber carpaccio, smoked halloumi, pumpkin, quinoa, beetroot, green peas, mix leaf, cherry tomato, pepita seeds, house made vinaigrette

#### **Prawn Thai Spring Roll (2 large pcs)**

Australian king prawns, marinated with homemade Thai herbs, served on a bed of fried glass noodles and lime infused sweet chili sauce

### MAIN COURSE

#### **Eye Fillet (GF)**

Medium rare, served with carrot purée, buttered potato gratin, cherry tomato and fried leeks with a touch of roasted beetroot oil and caramelized onion jus

#### **Cotoletti Di Pollo**

Pan fried, crumbed chicken, drizzled with homemade pesto sauce, topped with goat cheese avocado salad, tomato concasse and broken pistachio

#### **Creamy pumpkin Risotto (V)**

Cooked in a creamy pumpkin sauce, with pumpkin, spinach, twisted with truffle butter, crispy mushroom and shaved parmesan, finished with spinach pea purée feta and pumpkin seed

#### **Fish Of the Day (GF)**

Dhufish served with pumpkin and carrot purée, confit cherry tomato, butter glazed mixed seasonal vegetables, topped with fresh green mango, dill and fennel salsa

#### **Signature Mahogany Duck Raviolotti**

Duck stuffed pasta, served with Mahogany secret cranberry and caramelised onion sauce, drizzled with fresh fig and micro greens

### DESSERT

#### **Velvet Valentines**

Chocolate cake, chocolate ganache, raspberry sorbet & chocolate soil

#### **Kafir Lime and Vanilla Bean Panna Cotta (GF)**

Berry coulis and gin crumb (made with our own botanicals used in our gins)



*V = Vegetarian, GF = Gluten Free*