



VALENTINE'S DAY DINNER MENU

ON ARRIVAL
Glass of Champagne

House canapés

Freshly shucked Pacific oysters with finger lime mignonette

Warm smoked ham hock terrine with sauce gribiche and pecorino Romano

ENTRÉE

Gippsland beef tartare with cornichons, cured egg yolk and focaccia crisps

Berkshire pork belly with cauliflower, earl grey prunes and
apple & mustard jus (GF)

Alluvial dumplings featuring soft shell crab with
chilli, lime and coconut sauce (N)

Beetroot carpaccio with goats curd, hazelnut and
lime & balsamic dressing (V, GF)

MAIN

Parwan Valley Striploin with watercress, roasted tomato, confit garlic and
red wine jus (GF)

Barramundi with kalamata olives, capers and bilbanía sauce (GF)

Spatchcock with pickled onion, buttered peas and romesco (GF)

Tomato risotto with straciatella, herb salsa and pistachio (V, GF, N)

DESSERT

Chocolate fountain with assorted condiments

Mini boutique eclairs

Green tea tiramisu

Classic opera cake

Seasonal fruit platter

V – Vegetarian, GF – Gluten Free, N – Contains Nuts,



INTERCONTINENTAL
MELBOURNE THE RIALTO

