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# MILLS REEF

RESTAURANT

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## *Valentines Day*

DINNER FOR TWO



THREE AMAZING COURSES  
WITH A GLASS OF BUBBLES ON ARRIVAL

*Shared entree platter*

*Your choice of Mills Reef main*

*Finishing with a beautifully crafted  
platter dessert for two*

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Wednesday 14 February 2018

at Mills Reef Winery & Restaurant

\$160.00 per couple

Pre-booking & payment essential / limited places

Bookings : 07 576 8800 or [events@millsreef.co.nz](mailto:events@millsreef.co.nz)

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# Valentines Day

## DINNER FOR TWO

### ENTRÉE PLATTER FOR TWO

**Seared tuna**, apple compote, olive tapenade GF

**Vietnamese spiced beef**, pickled vegetables, green chilli aioli GF

**Coromandel oysters**, bloody mary granite GF

**Truffled mushroom arancini**, smoked aioli

### MAINS

**Crispy skin market fish**, white beans,  
corn & crab croquette, tomato & basil salsa

**NZ rump of lamb**, crispy parmesan polenta, bean,  
mint and red capsicum dressing GF

**Three grain quinoa salad**, saffron infused fennel,  
orange, pomegranate, rocket, tahini dressing GF + V + VEGAN

**ADD** Ora King Salmon **OR** Marinated feta

**5 spiced duck breast**, fondant potato, date & fig compote,  
apple and ginger relish GF

**Angus sirloin**, braised oxtail tortelloni,  
artichoke, black garlic, truffle oil

**Roast ½ chicken**, dauphinoise potato,  
creamed spinach GF

**Hot smoked Ora king salmon**, fennel puree,  
citrus, dill and salmon pearl salad GF

### DESSERT PLATTER TO SHARE

**Salted chocolate ganache**, espresso cream GF

**Raspberry and vanilla panna cotta**, lemon curd GF

**Mini passion fruit tart**, mascarpone crème GF

**White chocolate and pistachio truffle**, plum jelly centre GF