



The Little Frog

Celebrate Valentine's Day with taste of France

Two Course Lunch menu for \$30pp

Includes choice of Entrée and Main or Main and Dessert

Complementary glass of bubbly

Three Course Dinner menu for \$65pp

Includes complementary glass of bubbly and canapés

Live entertainment

Lunch : 12pm onwards

Dinner: Two seating

6 to 8pm and 8 to 10pm

Booking Essential

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Happy Valentine's Day
Sometimes the heart sees what is invisible to the eye.



The Little Frog *Celebrate Valentine's Day* *with taste of France*

Lunch Menu \$30pp (Choice of any two course)
Includes complementary glass of bubbly and live entertainment

Entrée

Chilled soup of leek and potato with fromage frais, drizzled with apple, Paprika and vanilla oil, served with crusty bread

Tuscany style orange and Cointreau chicken parfait with Pine nut relish, Melba toast and garlic sour dough chards

Mains

Pan fried Saumon beurre blanc served with mange tout, French beans and flageolet
Steak dans le fillet with shallot bearnaise, French fries and garden salad

Desserts

Trio of Sorbet with cat's tongue biscuits and fresh fruit

Rich valroha chocolate pannacotta with toasted coconut and glazed black cherries

Vegetarian options available



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The Little Frog *Celebrate Valentine's Day* *with taste of France*

Dinner Menu \$65pp

Includes complementary glass of bubbly, canapés and live entertainment

Entrée

Traditional French onion soup with Gruyere croutons

Tuscany style orange and Cointreau chicken parfait with Pine nut relish, Melba toast and garlic sour dough chards

Twice baked goats cheese and chive soufflé on tomato ragout with pistachio dust

Mains (To share and pre-ordered at the time of booking)

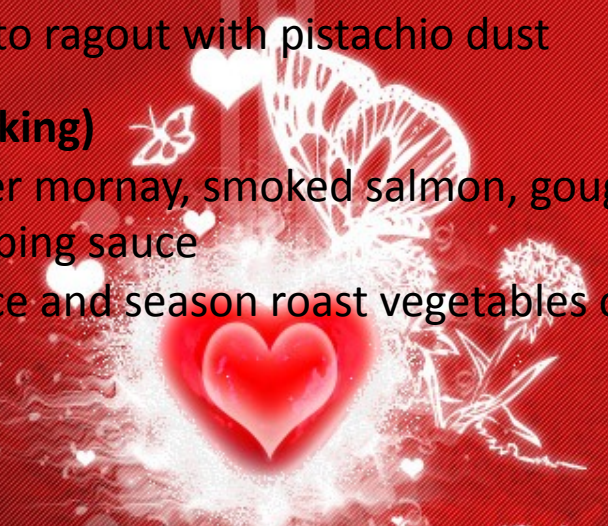
Hot and cold seafood plate of oysters, prawns, lobster mornay, smoked salmon, gougons, Fish of the day fillets, Dill and cod brandade and dipping sauce

Chateau briande fillet steak sliced with bernaise sauce and season roast vegetables of Artichokes, baby carrots, parsnip and Swede

Desserts

Chef's own tasting indulgence platter for two

Vegetarian options available



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