



## Valentine's Day Lunch Menu 2010

### Entree

#### Baked Mushrooms

lemon juice, garlic, Worcestershire

#### Grilled Chicken Tenderloin

on a Rocket and Mango salad

#### King Prawns (additional \$7pp)

Florentine with garlic on a bed of spinach  
OR Crumbed with home-made tartare sauce

### Main

#### Alpenhuhn

chicken breast filled with Camembert, wrapped  
in smoky bacon and crumbed, with Max's  
green peppercorn sauce

#### Duckling Montmorency

baked duckling with our Cognac and cherry sauce

#### Sweet Potato Gnocchi

topped with home-made tomato relish and melted Parmesan

#### Trout Meuniere

whole, boned Trout with butter, parsley  
and Madhills Sauvignon Blanc

#### Chateaubriand (additional \$10pp)

**FOR TWO OR MORE**

Max's signature beef fillet served with classical accompaniments

### Dessert

#### Crème Caramel

#### Strawberries Maximilian

marinated in Cointreau, in a Belgian chocolate heart

#### Hot Love

hot liquered berries interwoven with home-made vanilla ice cream

### Espresso Coffee or Tea

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Base Menu Cost \$70 per person

A deposit of \$30 per person is asked to confirm your reservation