



ROMANCE IN HISTORY

Imagine
a truly
romantic
dinner for two

Your own private dining room with lounge,
a candlelit table set just for two and a cosy
fireplace in winter.

Champagne on arrival and a very special five
course tasting menu INCLUDING matching wines
and port with fine after dinner liqueur chocolates
and coffee.

A romantic night to remember

\$165 per guest



Parramatta Park
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www.lachlans.com.au

FINE DINING IN SYDNEY

SAMPLE MENU

27 January 2010

Mixed Bruschetta
with vine ripened tomato, basil,
black olives and fetta

Pumpkin and Potato Soup
served in a demitasse

Pan Fried Marinated Prawns
marinated in garlic, ginger,
fresh chili, lemon juice,
ground white pepper, sesame
and olive oil

Sorbet

Lamb Rump marinated in
garlic and herbs
with Chinese broccoli and an
apricot jus

Lemon & Vodka Tart
with citrus peel & marmalade

Cheese and Fruit Plate

Espresso Coffee
with liqueur chocolates

WINES

Schweppes Australian
Sparkling Mineral Water

Tigress Bay of Fires Pinot
Pinot Noir Chardonnay
Sparkling

Rolling 2006
Sauvignon Blanc Semillon
Cudal NSW

Handpicked 2006
Merlot
Yarra Valley

Galway Pipe Port

