

VALENTINE'S DAY MENU 2021

ENTREE

CALAMARI FRITTI- *Lightly seasoned Bay calamari, served with Rocket, raddichio, fennel and dill salad, garlic aioli.*

KING PRAWN- *King prawns poached, with mango, avocado, & snow pea shoots with a Lime dressing*

TUSCAN LAMB PANZANELLA- *Chargrilled lamb back strap, with heirloom tomatoes, roasted peppers, toasted ciabatta bread, red onion, tzatziki with a balsamic Dressing*

VEGETARIAN TARTLET- *Mediterranean roasted vegetables, goat's cheese, olive tapenade and red pepper essence.*

MAIN COURSE

CHARGRILLED EYE FILLET (200 GRAMS) -*Asparagus, and a roast shallot & wild mushroom ragu*

BARRAMUNDI FILLETS- *Pumpkin puree, fried sage and caper nut brown butter sauce.*

CHICKEN BREAST- *(Filled with spinach, sundried tomato and bocconcini cheese) with a Chive cream sauce.*

GNOCCHI ALLA SORRENTINA- *Homemade potato Gnocchi with a Cherry Tomato confit, fried basil and buffalo mozzarella*

SIDES

SALAD - *Rocket, pear, parmesan and walnut salad*

ROASTED SMASHED CHAT POTATOES - *with garlic and rosemary salt*

DESSERT

CHOCOLATE PANNACOTTA- *Raspberry sorbet*

LEMON CURD AND PASSIONFRUIT TART- *Blueberry compote and fresh cream*

3 COURSES – CHOICE OF 1 ENTRÉE, 1 MAIN AND 1 DESSERT
(Salad & Chat Potatoes served with all Mains)