

VALENTINE'S DAY MENU 2021

ENTREE

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

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

TUSCAN LAMB PANZANELLA- Char-grilled lamb backstrap, with hairloom 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 (v)

MAINS

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

BARRAMUNDI FILLETS - with a Pumpkin puree, and a fried sage and caper nut brown butter sauce. (g)

CHICKEN BREAST - filled with spinach, sundried tomato and bocconcini cheese with a Chive cream sauce and broccolini (g)

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

SIDES

SALAD -Roquette, pear, parmesan and walnut salad

ROASTED SMASHED CHAT POTATOES- with garlic and rosemary salt

DESSERTS

CHOCOLATE PANNACOTTA -with a Raspberry sorbet (g)

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

3 COURSES -CHOICE OF 1 ENTRÉE, 1 MAIN AND 1 DESSERT

(Salad & Chat Potatoes served with all Mains)

\$69.50
per person