

BOOK
NOW FOR

Valentine's Day

4 COURSE MENU \$80PP* • THURSDAY 14TH FEB

STARTER

BRUSCHETTA ROSSA (V)

ENTRÉE

A sharing plate of:

COCKTAIL KING PRAWNS
SZECHUAN LAMB RIBS
LEMON MYRTLE CALAMARI
TUSCAN SAUSAGE

DESSERT

A sharing plate of:

CANNOLI WITH CHOCOLATE MOUSSE
MINI LEMON TART
DULCE DE LECHE

MAIN COURSE

Please choose one of the following:

CONFIT DUCK

Braised confit duck leg,
chervil gnocchi, mushroom,
onion, parsnip ragu, parmesan

GRILLED LAMB

Lamb back strap cooked
medium rare, gorgonzola, onion,
pea and mushroom risotto

PUTTANESCA

Prawns, mussels, cockles, bug,
capers, olives, anchovies, chilli, garlic,
tomato, fresh pappardelle pasta

FILETTO

120+ day grain fed Black Angus
eye-fillet cooked to your liking,
pan jus, seasonal vegetables

CHICKEN AND TRUFFLE RISOTTO

Diced chicken breast, mushrooms,
spinach, onion, garlic, cream,
truffle oil, Grana Padano

TASMANIAN SALMON

Salmon fillet medium rare, rocket lettuce,
feta, red onion, puff rice, green beans,
cherry tomatoes, citrus dressing

RAVIOLI RICOTTA (V)

Ricotta and spinach ravioli, sun-dried
tomato, fresh basil, red onion, Napoletana,
cream, pesto, Grana Padano

**ENQUIRE WITHIN OR
PHONE 03 9707 3511**

*Full payment of Valentine's Menu required on booking (non-refundable).

Gluten Free/Vegetarian/Vegan Menu Available on request. Special dietary requirements catered for, please ask on booking. Our products may contain nuts, wheat, egg, dairy, soy or fish allergens. B0219.

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