



VALENTINE'S DAY

SATURDAY 14TH FEB
4 COURSE SET MENU - \$110PP*

STARTER

BRUSCHETTA ROSSA

Tomatoes with spring onion, basil and EVO. Finished with shaved Grana Padano (D.O.P.) and our balsamic treacle.

ENTRÉE

CURRY SCALLOPS

Pan seared scallops, finished in our signature curry infused cream reduction.

SESAME BEEF

Beef medallions glazed in sesame honey soy, served with a citrus salad.

SZECHUAN PRAWNS

Szechuan spiced coated prawns, flash fried. Tossed in a chilli, lime sauce and served with homemade sriracha mayonnaise.

TRUFFLE AND MUSHROOM ARANCINI

Hand crumbed and rolled, served with our homemade truffle mayonnaise.

DESSERT Sharing plate:

PANNA COTTA

Our softly set vanilla sugared cream, white chocolate, and berry compote

LEMON PASSIONFRUIT TART

Homemade lemon curd, passionfruit, and mascarpone tart. Finished with pistachios and lemon gel

MAIN Your choice of:

CONFIT DUCK

Oven roasted duck leg, chervil gnocchi, parsnip puree, mushroom, onion, truffle oil and Grana Padano (D.O.P).

BEEF RAGU

Cubed beef, slowly braised in our rich Neapolitan sauce, fresh pappardelle and Grana Padano (D.O.P).

VEAL COTELETTA

Herb and parmesan crusted veal medallions, citrus butter. With seasoned potato wedges and rocket and parmesan salad.

POLLO SPETZIATO

Lemon pepper chicken and prawns on a risotto of lemon grass, coriander, chilli, garlic, ginger, capsicum, snow peas, coconut cream with a citrus salad.

FILETTO

200g Black Angus eye fillet cooked medium rare. Accompanied by our silky mash, seasonal vegetables and our 24 hr red wine jus

PUTTANESCA

Local mussels, tiger prawns, fresh pappardelle, capers, olives, anchovies, oregano, minced garlic, Pelati tomatoes, chilli oil, all crowned with a bug.

GRILLED LAMB

Backstrap, grilled medium rare, over a risotto of mushrooms, peas, onion, Igor gorgonzola dolce (D.O.P) and red wine jus.

LOBSTER BISQUE BARRAMUNDI

Grilled fillet of Barramundi, served on a lobster bisque risotto with diced tiger prawns, onion, garlic, thyme, and fresh spring onions.

CHEVIL GNOCCHI

Served with roasted cherry tomatoes, fresh basil, butter with Grana Padano (D.O.P.).