

VALENTINE'S DAY MENU



Stuzzichino

Olive oil crostini with truffled mushroom pate and Pedro Ximenez jelly (V)
Also available gluten free

Antipasto (GF)

(Shared board)

Proscuitto with grilled peach and vincotto
&
Bresaola with roast beetroot and lentils
&
Salad of grilled Bacala, fennel and roast capsicum

Vegetarian option - Asparagus with creamed eggs and watercress

Secondi

(CHOICE)

Oven baked fish with onion, tomato, potato, fennel and herbs (GF)
Or
Roast chicken with roast vegetables and jus (GF)
Or
Truffled risotto with Zucchini and mint (GF/V)

Dessert

Chocolate tart with pistachio lace biscuits and vanilla mascarpone

Gluten free option - Selection of gelati

\$80 per person

2 sittings

5:00 pm to 7.30 pm | 7.45 pm to 10:00pm

