

VALENTINE'S DAY MENU



Glass prosecco on arrival

STUZZICHINO

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

Antipasto (GF)

Shared Board

Prosciutto 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

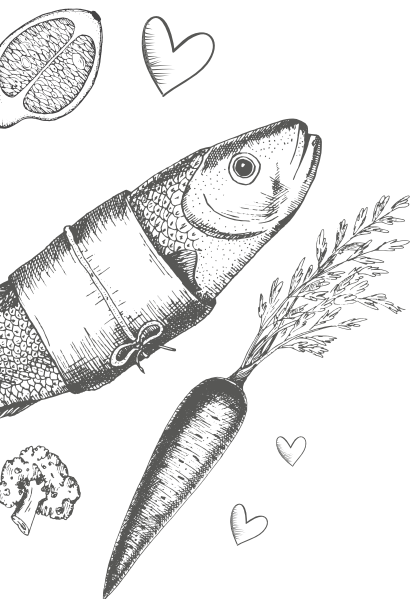
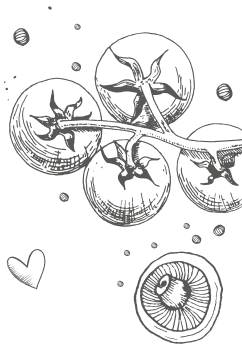
Truffled risotto with La Tur cheese (GF/V)

DESSERT

Olive oil cake with orange segments and Campari syrup

Gluten free option

Selection of gelati



2 sittings: 5pm to 7.30 | 7.45pm to 10pm