



Valentine's Dinner Menu

(3 Course \$65pp)

Entrée

(Choose one)

Mediterranean bruschetta with semi dried tomatoes, grilled zucchini, marinated Kalamata olives, rocket, Persian feta (pgf, pv, veg)

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Crispy fried lemon pepper calamari with aioli (gf)

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Persian feta & parmesan croquette with crispy speck and tomato thyme sugo

Main

(Choose one)

Crispy skinned barramundi with buttered greens, roasted garlic & potato skordalia (gf)

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Slow cooked beef short rib with rustic sweet potato and mustard mash, buttered broccolini and jus (gf)

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Chicken supreme stuffed with semi dried tomato mousse, double baked Jarlsberg and potato soufflé and buttered broccolini

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Pan fried Parisienne gnocchi with semi dried tomatoes, olives, asparagus & basil beurre noisette served with shaved parmesan cheese

Gf - Gluten Free

Pgf - Possible Gluten Free

Pv - Possible Vegan



Dessert

(Choose one)

Strawberry & raspberry eton mess – crushed meringue with vanilla cream & raspberry coulis (gf)

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Spiced salted caramel tart with chocolate coffee soil & vanilla bean ice cream (gf)

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Cheese plate of double brie and aged cheddar with marinated figs, roasted walnuts, fresh grapes, saffron poached apricots and lavosh (pgf)

gf – Gluten Free

pgf – Possible Gluten Free