

VALENTINE'S DAY MENU

A CHOICE OF ONE OF EACH COURSE - \$50PP

ENTREE

GARLIC PRAWNS

fresh banana prawns served in a sizzling pot of olive oil, garlic & chilli (gf)(d)

SALT & PEPPER CALAMARI

lightly floured salt & pepper calamari served in a rocket, parmesan & spanish onion salad with a lemon & garlic aioli

ZUCCHINI FRITTERS

grated zucchini fritters served with a balsamic reduction (v)

ARANCINI

lightly crumbed risotto balls filled with slow cooked veal ragu & finished with a napoletana sauce

INSALATA CON FUNGHI

mushrooms sauteed in garlic & chili tossed through a mixed salad with a olive oil & balsamic dressing (v)(gf)

MAIN

BARRAMUNDI FILLET

pan fried barramundi fillet in a lemon, garlic & white wine sauce served on a bed of rocket with baked potatoes

PETTI DI POLLO AL COGNAC

chicken breast pan fried in a creamy cognac & mushroom sauce, served with mash potatoes & seasonal vegetables

VITELLO PEPERONCINO

thin pieces of tender veal pan fried in a garlic, chilli, lemon & white wine sauce, served with our baked seasonal vegetables

LINGUINE FRUTTI DI MARE

prawns, mussels, calamari & vongole tossed through a lemon & white wine sauce finished with a garlic, chilli, olive oil & fresh tomato, served with a linguine pasta

PENNE PESTO CON POLLO

penne in a pesto & white wine sauce with chicken, cherry tomatoes, chilli, mushrooms & prosciutto

SPAGHETTI CON FUNGHI AGLIO OLIO

spaghetti pasta sauteed in a olive oil, garlic & mushroom sauce (v)

DESSERT

PANNACOTTA

creamy vanilla panna cotta served with savoiardi biscuit & finished with a berry coulis

FLOURLESS CHOCOLATE CAKE

house made almond meal chocolate cake served with an orange infused chocolate ganache & vanilla icecream

TIRAMISU

house made slice consisting of sponge soaked in coffee & liqueur & layered with a sweetened mascarpone