

VALENTINES DAY

Menu

\$110 PP

BREADS ON ARRIVAL

Garlic Cheese Baguette

Herb cream cheese, garlic butter, mozzarella cheese. (V, GFO)

ENTREE

Choose one of the following:

DECO Prawn Cocktail

Prawns, avocado, iceberg lettuce, Marie Rose sauce. (GF, GFO)

Pan Seared Scallop

Seared scallops, carrot puree, crispy rice paper, mango salsa. (GF, GFO)

Burrata Fig Citrus

Burrata, cherry tomatoes, citrus, figs, croutons, balsamic glaze. (V, GFO)

BBQ Pork Skewers

Sweet soy, pickled vegetables and Asian dipping sauce. (DF)

MAIN

Choose one of the following:

Beef Short Rib

Slow cooked short rib in sweet soy sauce served with sweet potato puree, potato gratin, corn ribs

Grilled Sword Fish

Sautéed with edamame, carrots, peas and mussels, served with carrot puree and a creamy velouté sauce (GF)

Truffle Chicken

Pan seared chicken breast with truffle paste, sliced baked potato, king oyster mushrooms, truss tomatoes, broccolini and jus. (DF)

Lemon Ricotta and Spinach Bucatini Pasta

DESSERT

Shared Love Plate with Raspberry Eclair

Heart shaped strawberry mousse glaze and coulis

Dietary Requirements:

Please let our team know of any allergies or dietary requirements at the time of reservation. As not all ingredients are listed on the menu, this helps us take the best possible care of you. Our team will always do their utmost to accommodate your needs; however, please note that a small risk of cross-contamination may remain. Unfortunately, we are unable to offer substitutions to shredded dishes for vegetarian or vegan diets.