



Valentine lunch / dinner menu

\$70 per head 4 course or \$60 per head 3 course

- ~ Canapes on arrival
- ~ Antipasto platter sharing

Your choice of entrée

- ~ Calamari lemon pepper on a rocket salad with olives cucumber roast capsicum and feta
 - ~ 3 oysters natural or Kilpatrick
- ~ Mini eggplant parmigiana rich tomato sugo topped with buffalo mozzarella and basil
- ~ Beef carpaccio Aged prim Gippsland beef thinly sliced topped with pecorino, fried caper, roquette, cracked pepper and olive oil

Mains to choose

- ~ Crispy skin duck breast Served with confit beetroot, cauliflower cream, pearl cous cous topped with duck jus
- ~ Scotch fillet chargrilled served with garlic rosemary potato, tomato compote, sautéed spinach red wine veal jus
- ~ Lamb shanks cooked for 3 hours in tomato red wine, mushroom, fresh herbs served with creamy mash potato and gremolata
 - ~ Atlantic Salmon fillet oven baked served with a light orange fennel salad with roquette, pecorino, and fresh herb topped with a salsa verde
- ~ Marinara linguini tossed with fresh seafood of the day, tomato, garlic, hint of chilli white wine olive oil
 - ~ Moroccan vegetable medley with French lentils and spiced yoghurt

Desserts to choose

- ~ Italian dessert platter to share with homemade Traditional Cannoli, bomboloni, mille foglie
- Or individual
 - ~ Red velvet raspberry mousse dome with vanilla anglaise

