

# VALENTINES' DAY MENU

2 COURSES \$75/ 3 COURSES \$95

## ENTREE CHOICE

Pacific oysters (4) shallot & chardonnay vinegar (gf)

Tasmanian scallops, sweet corn mornay, pancetta (gf)

Calamari fritti, saffron, lime & garlic aioli (gf)

Zucchini flowers tempura- goats cheese, buffalo ricotta, piselli, mint (gf/v)

Caprese di pesca, peach agro dolce, witlof, candied walnuts, stracciatella, burnt honey + prosciutto 6

## MAIN CHOICE

Gnocchetti Sorrentina- tomato, basil pesto, stracciatella (v)

NZ Snapper fillet, fennel compote, charred giardiniera, salmoriglio dressing (gf)

Tiger prawns tagliolini, cherry tomato, capers, zucchini, lemon, chilli, garlic (gfoa)

12 hour Pork Belly, caramelised peach, pickled beetroot, pancetta, mustard seed jus (gf)

Loddon Valley Lamb Shoulder, Sicilian caponata, Persian feta, salsa verde (gf)

\* Scotch fillet - 300g NSW Riverina Black Angus Grain Fed 140 days + 20.00

Served with celeriac, cipolotti agro dolce, red wine jus (gf)

## Sides extra

sautéed seasonal vegetables 14

twice cooked roast potatoes, oregano & confit garlic 13

shoestring fries 12

wild rocket, pear, parmesan, walnut salad, balsamic 15

baby cos, fennel, radish, capers, citrus vinaigrette 13

## DESSERT CHOICE

Torta al limone, citrus curd, frangipane tart, orange mascarpone (gf)

Belgian chocolate fondant, hazelnut praline, vanilla bean ice cream

Panna cotta - caramelised pineapple, rum, toasted coconut (g(gf)

Affogato - vanilla bean ice cream, honeycomb, espresso (gf)

+ Baileys, Frangelico, Kahlua +6