

MENU

Valentines

FIRST COURSE

BURRATA SALAD walnuts, rocket, watermelon with burrata cheese
mixed with lemon vinaigrette *(gfo) (v)*

SEARED SCALLOPS scallops with creamy cauliflower puree and
crispy pancetta

CHEESY GARLIC BREAD oven-baked turkish bread slices
with garlic butter, herbs and cheese

MUSHROOM ARANCINI mushrooms, mozzarella and herbs, served
with truffle aioli *(gfo) (v)*

SECOND COURSE

SMOKED DUCK crispy house smoked duck, potato fondue, honey glazed
carrots and cherry sauce

MISO GLAZED BARRAMUNDI grilled barramundi served with king
mushrooms, broccoli and miso butter *(gfo)*

GRECO PIZZA napoli sauce, spinach, tomatoes, spiced lamb, feta, onion and
tzatziki drizzle

NAPOLETANA GNOCCHI soft potato gnocchi toasted in tomato & basil sauce

CHICKEN & MUSHROOM RISOTTO creamy risotto with chicken, mushrooms,
truffle oil and spinach *(gfo) (vo)*

SURF AND TURF porterhouse, mixed seafood with sauce & veggies

VEG PIZZA napoli sauce, mushroom, olives, red onion, green capsicum,
artichoke and basil *(gfo) (v) (vgo)*

THIRD COURSE

CHOCOLATE LAVA CAKE velvety chocolate cake with a molten,
gooey center served with ice cream

NEW YORK CHEESECAKE decadent & creamy baked cheesecake

HIBISCUS ROYALE

COCKTAIL 12

tangy & citrusy mix of hibiscus, zesty orange, strawberries and smooth vodka

GUAVA CRUSH 10

MOCKTAIL

smooth, tropical & refreshing combination of fresh lychees, strawberries, guava juice and soda water

STRAWBERRY

ITALIAN PROSECCO 8

splenda fragolino (strawberry) prosecco produced by saraceni in the heart of Tuscany, Italy