

Valentine's Day

WEDNESDAY 14TH FEBRUARY | \$65 PP

Entree

Seared scallops topped with a refreshing strawberry Basil salsa.

Fig, ricotta and truffle honey bruschetta.

heirloom cherry tomato caprese topped with goats cheese served in a crispy Parmesan cheese cup

Mains

Choose one

Slow roasted scotch fillet with vino cotto and rosemary served with dukkah crusted asparagus, confit cherry tomatoes and honey roasted garlic butter carrots.

House made Red beet ricotta Gnocchi with artichokes, Parmesan cheese and chives.

Pan seared Barramundi served with a crispy chickpea and pumpkin salad, topped with a mango and avocado salsa.

Dessert

Choose one

Chocolate raspberry roulade with a raspberry cream filling and chocolate ganache topped with fresh whipped cream and berries.

Creamy rose and raspberry Pannacotta topped with crushed pistachios, Persian fairy floss and rose petals.

Both served with a strawberry and chocolate chip gelato