

VALENTINE'S DAY DINNER MENU

2 course \$47pp | 3 course \$57pp

ENTRÉE (choose one)

Beef meatball w minted yogurt & sumac

Honey & lime prawns (g) w avocado salsa & saffron aioli

Grilled halloumi (g,v) w minted yogurt, pine nuts, coriander, rocket onion salad

Stuffed button mushrooms (g) filled w cream cheese, parmesan, bacon, garlic & herbs

MAINS (choose one)

Wagyu eye fillet (g) w creamy mashed potatoes, peas, spinach, selected micro herbs & red wine jus

Crispy skin Atlantic salmon (g) w herb kipfler potatoes, steamed broccolini & béarnaise

Slow cooked lamb shoulder (g) w sweet potato purée, garlic chat potatoes, green beans, chili, spinach, selected micro herbs & red wine jus

Roasted organic chicken (g) w sautéed mushroom, potatoes, spinach & semi-dried tomatoes w porcini mushroom sauce

Linguine (v) w olives, capsicum, onions, mushrooms in Napoli sauce & parmesan

DESSERT (choose one)

Raspberry panna cotta (g) w berry compote & double cream

Vanilla bean crème brulee (g*) w pistachio ice cream & Italian biscotti*

Affogato sundae (g*) w vanilla bean ice cream, espresso, kahlua & Italian biscotti*

Lindt chocolate torte (g) with fresh berries, vanilla bean ice-cream & double cream

v: vegetarian g: gluten free g*: biscotti is not gluten free

We can accommodate any dietary requirements. Please advise when booking.

Bookings essential. Call us on 3851 3388.

LICENSED RESTAURANT
LITSE
LOUNGE