

VALENTINE'S DAY DINNER MENU

2 course \$58pp | 3 course \$68pp

ENTRÉE (choose one)

Salt 'n' pepper calamari w aioli & lemon

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

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

Cheesy garlic OR herb bread (v) w parsley, reggiano parmesan & Mersey Valley cheddar

MAINS (choose one)

Eye fillet (g) w creamy mashed potatoes, steamed greens, watercress & red wine jus

Crispy skin salmon (g) w sweet potato purée, garlic chat potatoes, semi-dried tomatoes, spinach, béarnaise & apple rocket salad

Slow roast Berkshire pork belly (g) w garlic chat potatoes, bok choy, apple chutney, crackling & red wine jus

Slow-cooked lamb rump (g) in tomato & red wine w roasted sweet potatoes, broccolini, semi-dried tomatoes & red wine jus

Mediterranean platter of peri-peri chicken souvlaki, grilled halloumi on Greek salad w tzatziki & grilled bread

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 brûlée (g*) w pistachio ice cream & Italian biscotti*

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

Belgian chocolate & macadamia brownie w chocolate sauce, toasted coconut ice cream & double cream

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

Bookings essential. Call us on 3851 3388.