



Valentine's Dinner

ON ARRIVAL

Glass of Louis Bouillot

Dips Duo *cucumber, garlic, yoghurt, lemon rind, grated feta (V);
with warm sourdough cob* *roast capsicum, sour cream, fried shallots, cream cheese (V)*

ENTRÉE (Select One)

Beef Carpaccio *creamy garlic, lemon, rocket, grana padano, capers, basil oil (GF, DFO)*

Wagyu and Chorizo Meatballs *spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO)*

Mushroom Arancini *house red sauce, salsa verde, bocconcini, parmesan (GF, V)*

Garlic Prawns *minced garlic, EVOO, chilli, butter, parsley, lemon, toasted sourdough (GFO)*

Local Calamari *rocket, shaved fennel, mustard dressing, salsa verde aioli (DFO)*

MAIN (Select One)

Steak *200g eye fillet, Chef's house slaw, crispy polenta (GF, DFO)*

Roast Chicken *half free-range chicken, crispy skinned, sous vide mash, umami sauce (GFO, DFO)*

Fish *pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF, DFO)*

Gnocchi *cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V)*

Lamb Shank *slow braised garlic butter shank, sous vide mash, red wine jus (GF, DFO)*

DESSERT (To Share)

Chocolate & Cheese *warm chocolate cookie, salted caramel ice cream, cheese, crackers (DFO)*

Cocktail *Your choice of Espresso Martini or Cosmopolitan*

SIDES Select any 3 for 36

Potato 16 *Crunchy chats, house bearnaise, sea salt (GF, V)*

Brussels Sprouts 17 *Smoked bacon, aged balsamic (GF)*

Fries 13 *Sea salt, aioli (GF, DF, V)*

Carrot 14 *Honey glazed, toasted pine nuts, sorrel (GF, V)*

Salad 18 *Cucumber, tomato, pickled red onion, pomegranate, radish, butter lettuce, buttermilk dressing (GF, V)*

Creamed Potato Mash 17 *Chef's sous vide & whipped potato mash, Grana Padano grate (GF, V)*

Slaw 15 *Shaved cabbage, red onion, pomegranate, creamy lime dressing (GF, DF, V)*