

VALENTINE'S DAY MENU

*"Food brings people together on many different levels.
It's nourishment of the soul and body; it's truly love"*
GIADA DE LAURENTIIS

Choose any two course - \$85 / any three courses - \$110



ON ARRIVAL

House made bread, extra virgin olive oil



ENTREE

Tasmanian oysters natural with chardonnay & shallot vinaigrette

Western Pacific Yellowfin tuna crudo, horseradish mayo, capers, olive crumb

Caprese - heirloom tomatoes, buffalo mozzarella, shallots, pine nut pesto, Modena aged balsamic (v)

Local calamari fritti, fennel, radicchio, sorrel, scicilian anchovy & tarragon aioli



MAIN COURSE

House made gnocchi di patate, San marzano tomatoes, basil pesto, buffalo mozzarella (v)

18 hour slow cooked Gippsland lamb rump, scicilian fregola, dried apricot, fennel, persian fetta, red wine jus (gf)

Pan roasted Fish of the day (gf)

Linguini Seafood- QLD prawns & scallops, Portarlington mussels, Tasmanian salmon, chilli, garlic, olives (gfoa)

Tagliatelle, fennel & pork salsiccia, porcini, medley tomato, chilli, garlic & squaccherone cheese (gfoa)

Wagyu John Dee Qld MBS 3+grain fed scotch fillet, red wine jus (300g) (gf)

** optional - add, roast potatoes or shoestring fries / wild rocket, pear, parmesan, aged balsamic*



DESSERT

Vanilla & white chocolate panna cotta, mango, hazelnut, rhubarb, raspberry & coconut meringue (gf)

Dark Belgian chocolate fondant, salted caramel, raspberry, pistacchio crumb, gingerbread ice cream

Affogato, house made honeycomb, vanilla bean ice cream, espresso
with or without liqueur of choice : Baileys, Kahlua, Frangelico, Galliano, Cointreau (gf)

'Non il solito' Tiramisu, Amaretto Disarono mascarpone, espresso, pan di spagna, tempered chocolate