



VALENTINES DAY MENUS:

THREE COURSE MENU: \$115.00 Per

Person (Alternate Drop)

BURRATA CHEESE, MARINATED BURNT PEPPER, ANCHOVY, WARM PITTA BREAD (GFO)

KING ORA SALMON CRUDO, LIME, GARLIC, CORIANDER & CHILLI DRESSING, AVOCADO (DF, GF)

280g SOUTHERN RANGE SCOTCH FILLET (MB4+) & JUS (GF,DFO)

PAN SEARED ROCKLING, SAUTE SPINACH, VINE ROAST TOMATOES, LEMON BUTTER SAUCE (GF,DFO)

DUCK FAT POTATOES, GARLIC, ROSEMARY (GF)

CRISPY GREEN SALAD, SHERRY VINEGAR DRESSING (GF, VG)

CHOCOLATE DELICE, MASCARPONE

TWO COURSE MENU: \$99.00 Per Person

(Alternate Drop)

CHARGRILL 250g SOUTHERN RANGE SCOTCH FILLET (MB4+) & JUS (GF,DFO)

PAN SEARED ROCKLING, SAUTE SPINACH, VINE ROAST TOMATOES, LEMON BUTTER SAUCE (GF,DFO)

DUCK FAT POTATOES, GARLIC, ROSEMARY (GF)

CRISPY GREEN SALAD, SHERRY VINEGAR DRESSING (GF, VG)

CHOCOLATE DELICE, MASCAPONE

VEGETARIAN MENU: \$99.00 Per Person

(Alternate Drop)

SAFFRON ARANCINI, RICH SUGO SAUCE, BASIL (4pcs)

BURRATA CHEESE, MARINATED BURNT PEPPER, ANCHOVY, WARM PITTA BREAD (GFO)

HOMEMADE POTATOE GNOCCHI, CHERRY TOMATOES, OLIVES, BASIL & PARMESAN CHEESE

CAULIFLOWER STEAK, CAULIFLOWER PICKLE, MISO CRUSHED PISTACHIO & WATERCRESS

VANILLA PANNACOTTA, MIXED SUMMER BERRIES, CRUSHED ALMOND SABLE BISCUIT (GFO)
