

Valentine's Day Menu

\$150 PER PERSON

SPECIAL COCKTAILS

VALENTINES SPECIAL COCKTAIL

~STARTERS~

Pizza crust with rosemary, garlic, rock salt & extra virgin olive oil

Served with a selection of salsas: olive tapenade, freshly chopped tomato, cannellini bean puree

~PRIMI~

A choice of:

1/2 dozen freshly shucked Sydney rock oysters, red wine vinaigrette

Yellow fin tuna carpaccio, lemon, extra virgin olive oil, chilli, soy sauce

Fried local baby calamari (NSW), chilli, basil, garlic, semi-dried tomatoes

Fresh figs wrapped in prosciutto, warm gorgonzola, pistachio, balsamic reduction

Insalata caprese: vine ripened tomatoes, mozzarella di bufala, basil

Tagliolini, crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley

~SECONDI~

A choice of:

House made Gnocchi, cherry tomatoes, garlic, burrata, basil

Grilled swordfish (NSW), sultanas, capers, roasted pine nuts

Wood Fired Spatchcock (NSW), cannellini beans, sage

Slow cooked Sovereign lamb shoulder (VIC), pickled fennel, salsa verde

200g Riverina Angus beef fillet (NSW) Mbs 2+ "tagliata", slow roasted cherry tomatoes, rocket,

Giusti 12 yr aged balsamic vinegar, 24 Month aged Parmigiano Reggiano

Pizza Diavola: tomato, mozzarella, salami, olives, chilli

Wood fired W.A. Scampi EXTRA \$50

~CONTORNI~

Mix leaf salad, balsamic, extra virgin olive oil

~DOLCI~

A choice of:

Tiramisu: italian mascarpone, savoiardi biscuits, coffee

"Bomboloni": fried doughnut, cinnamon, crema inglese

Pavlova: Madagascan vanilla chantilly, fresh mango, passion fruit

curd, mango sorbet

VALENTINES SPECIAL DESSERT

Vegan & Vegetarian options can also be made available upon request
All beverages to be charged on consumption

MENU SUBJECT TO CHANGE