

Valentine's Day Menu

\$135 PER PERSON

SPECIAL COCKTAILS

LA VIE EN ROSE: Vodka, elderflower, watermelon, lime, simple syrup, rose water \$24.00
ROSEMARY'S KISS: Rosemary infused gin, carpanto bianco, grapefruit, prosecco, soda \$24.00

~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: heirloom tomatoes, mozzarella di bufala, basil
Tagliolini, crab meat (WA), lemon, breadcrumbs, garlic, chilli, parsley
Ars Italica Oscietra caviar (Cassolnovo, IT) gnocco fritto, mascarpone, chives 10g EXTRA \$40

~SECONDI~

A choice of:

House made Gnocchi, cherry tomatoes, garlic, burrata, basil
Grilled Swordfish (NSW), wood fired cherry tomatoes, olives, garlic, basil
Wood Fired Spatchcock (NSW), cannellini beans, sage
Slow cooked Sovereign lamb shoulder (VIC), pickled fennel, salsa verde
Riverine Angus beef fillet (NSW) Mbs 2+, rocket, parmesan, cherry tomatoes, balsamic
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

VANETINES DAY SPECIAL DESSERT

Vegan & Vegetarian options can also be made available upon request

All beverages to be charged on consumption

MENU SUBJECT TO CHANGE