

Valentine's Dinner

3 course menu including Entrée, main & dessert. \$85 pp

Entrées

*Beef carpaccio drizzled w/ truffle aioli & Crispy Kale

*Old Figs wrapped in prosciutto & drizzled w/ gorgonzola cream

*King Fish Carpaccio marinated w/ a citrus dressing, pomegranate & radish.

*Zucchini flowers filled with ricotta & mozzarella, served w/ pea puree

*Garlic prawns: Our famous tigers prawns cooked in garlic, chilli & a rich Napoletana sauce

*Add on: Coffin Bay Pacific oysters - \$5.00 per oyster

Mains

*Pizza – White base mozzarella, rocket, Old Figs, Gorgonzola & prosciutto, drizzled w/ balsamic glaze

*Slow cooked Beef cheeks in red wine jus, served w/ Creamy mash potato / Seasonal Greens

*Catch of the Day – Wild Caught Blue eye cod cooked w/ olives, confit cherry tomato & capers in a white wine jus, served with crispy potatoes.

*Chicken Involtini – filled with Provolone cheese & asparagus, wrapped in prosciutto, cooked w/ a white wine jus, served on a bed of creamy mash potato.

*Pasta- pappardelle served w/ slow cooked lamb in a rich tomato sugo.

Desserts

*Mango pannacotta

*Homemade Chocolate lava pudding served w/ vanilla bean gelato

*Homemade Tiramisu

*Gelato (2 scoop) – Ask wait staff for flavours

