

Valentine's Menu

Pane fritto with Balsamic and olive oil

Primi

Arancini

Golden fried wild mushroom risotto balls served w spicy pomodoro (v)

Gamberi

Tiger prawns w garlic, chilli & pomodoro s/w crusty oven baked Pane (gf option)

Fusilli

Hand rolled fusilli pasta w duck leg ragu & truffle oil

Antipasti

Crispy zucchini flowers stuffed with Goats cheese / Italian Cured Meats / olives & ciabatta (gf option)

Insalata

Blanched asparagus, Avocado tossed through mixed leaf salad and light vinaigrette drizzle (v) (gf)

Optional Extra (12 served):

Fresh oysters served with lemon drizzle, rock salt and rocket 31

Oysters Kilpatrick, gently grilled with bacon barbecue & worcestershire 32

Secondi

Guancia

Braised cheek of beef w vegetables, red wine jus & scalloped potatoes

Pollo

Free range chicken breast stuffed with a fresh basil, sundried tomato & melted goat's cheese pesto, cherry tomatoes on potato puree & port jus, (gf)

Pesce

Gently grilled Barramundi fillet with scalloped potatoes & white wine butter (gf)

Agnello

Braised forequarter lamb shank fragrancd with rosemary & garlic in a rich red wine pomodoro sauce & potato puree (gf)

Capsico

Whole capsicum stuffed w mixed vegetables, risotto, & paprika (v) (gf)

All meals served with garlic buttered string beans

Dolci

Gelato

Mascarpone, fig & almond gelato & chocolate

Crepes

Crepes with a sauce of caramelised sugar and butter, orange juice, zest and Grand Marnier s/w vanilla gelato

Tiramisu

Sponge finger (savoiardi) biscuits, mascarpone cream, espresso cream & liquor

Profiteroles

Choux pastry shells w Sicilian custard & chocolate ganache sprinkled with toasted almond flakes

Budino

Dark chocolate, cinnamon pudding with biscotti and cream

Add romantic decadence to any course

Chocolate affogato

Hot chocolate shot, baci ice cream, kahlua, baileys or liquor of your choice, chocolate fudge 17