



Valentine's Day

M E N U

ENTREE

SCALLOP soba noodles, cauliflower, miso, soy
SOUFFLE double baked cheese, green salad
PORK BELLY sticky, spicy pork, green fired rice, beans
ROAST VEGETABLE pie vegetable puree V
ARANCINI garden salad V G

MAIN COURSE

KING GEORGE WHITING battered, chips, green salad G
RISOTTO mushroom, onion and mushroom puree, pinenut V
ATLANTIC SALMON beetroot and spinach salad, potato, citrus aioli
CHICKEN pumpkin and cheese stack, confit potato, cream sauce
BEEF duo fillet and pie, potato rosti, zucchini, capsicum aioli G
LAMB boneless, creamy mash, seasonal vegetables G

DESSERT

SHARED BITES - Brownie, passionfruit cheesecake, cherry ripe slice
MACADAMIA and pecan pie, caramel sauce, vanilla icecream
STICKY DATE pudding, caramel sauce, toffee walnut ice cream G
AFFOGATO vanilla bean ice cream, shot of coffee, Frangelico G
CHOCOLATE and raspberry slice, coulis, coconut sorbet V
CHEESE three cheeses, lavosh, apricot and peach paste G

G -can be gluten free, V - can be vegan
Please advise any dietaries at time of ordering
Menu is subject to change

ENTREE AND MAIN \$65
ADD DESSERT \$14

