



HAPPY VALENTINE'S DAY

Entree

Coconut Crusted Prawns
mango relish

Bruschetta
olive bread, goats cheese, tomato, basil, onion, sweetened balsamic glaze

Salt & Pepper Squid
asian noodle salad, plum sauce

Spiced Cauliflower
chickpeas, red lentil dahl, yoghurt, bread

Lamb Kofte
toasted pita, hummus, tzatziki, dressed leaves, feta

Main

Spiced Pumpkin Coconut Risotto
asian greens, cashew crumble

280g Grass Fed Porterhouse
fried chats, beans, chimichurri

Pan Roasted Chicken Breast
white wine cream, prawns, potato tian, broccolini

Fettucine Marinara
scallops, prawns, mussels, calamari, garlic, chilli, napoli sauce

Chicken Parmi
chips and garden salad

Atlantic Salmon Fillet
niçoise inspired salad

Seafood Plate
oysters, smoked salmon, king prawns, battered fish,
crumbed calamari, prawn skewer, chips and salad garnish

Dessert

Sticky Date Pudding
caramelised banana, salted caramel ice cream

Chocolate Tart
aerated chocolate, honeycomb, strawberry sorbet

Eton Mess
crisp meringues, lemon curd, berries, cream

Brandysnap Mille Feuille
chantilly cream, fresh berries, berry coulis

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