

VALENTINE'S DAY

3 course dinner \$60pp

Tapas Platter (for two)

Stuffed mushrooms filled w cream cheese, bacon, garlic, reggiano & parsley

Seared Canadian scallops wrapped in prosciutto w salsa fresco

Tempura prawns w honey, lime, sesame dressing

Risotto croquettes stuffed w chicken, bacon, parsley & mozzarella w sour cream

Mains (please choose)

Grilled fillet of crispy skin barramundi w crushed potatoes, Romesco sauce, steamed green beans & tomato salsa (g)

Roast eye fillet of Hereford beef w steamed broccolini, roasted field mushrooms, buttered mash & red wine jus (g)

Organic crispy skin chicken supreme w spinach & smoked bacon mash, sautéed wild mushrooms & red wine jus (g)

Warm Tuscan pasta salad w broccolini, rocket, olives, peppers, semi dried tomato, Persian feta, herb oil & 8 year old balsamic (v)

Dessert platter (for two)

Lindt chocolate **fudge brownie**, **sticky date** pudding, slow baked

New York cheesecake w vanilla bean ice cream & double cream