## VALENTINE'S DAY DINNER MENU

2 course \$54pp | 3 course \$64pp

## ENTRÉE (choose one)

Honey \& lime prawns (g) w avocado salsa \& capsicum aioli

Grilled halloumi (g,v) w minted yogurt, pine nuts, coriander, rocket onion salad
Risotto croquettes stuffed w smoked bacon, chicken \& bocconcini, chive sour cream
Stuffed button mushrooms (g) filled w cream cheese, parmesan, bacon, garlic \& herbs
Cheesy garlic OR herb bread (v) w parsley, reggiano parmesan \& Mersey Valley cheddar

## MAINS (choose one)

Eye fillet (g) w creamy mashed potatoes, steamed greens, watercress \& red wine jus
Passionfruit \& orange glazed confit duck legs (g) w sweet potato puree, steamed greens, garlic chat potatoes \& red wine jus

NQ barramundi (g) w warm crushed potato salad, steamed beans, homemade cocktail sauce \& fried capers

Slow roast Berkshire pork belly (g) w garlic chat potatoes, bok choy, apple chutney, crackling \& red wine jus

Slow-cooked lamb rump ( $\mathbf{g}$ ) in tomato \& red wine w roasted sweet potatoes, broccolini, semi-dried tomatoes \& red wine jus

Chicken roulade (g) w honey roasted jap pumpkin, steamed greens, roasted red peppers \& porcini mushroom sauce

Linguine (v) w olives, capsicum, onions, mushrooms in Napoli sauce \& parmesan

## DESSERT (choose one)

Raspberry panna cotta (g) w berry compote \& double cream
Vanilla bean crème brulee ( $\mathbf{g}^{*}$ ) w pistachio ice cream \& Italian biscotti*
Affogato sundae ( $\mathbf{g}^{*}$ ) w vanilla bean ice cream, espresso, kahlua \& Italian biscotti*
Belgian chocolate \& macadamia brownie w chocolate sauce, toasted coconut ice cream \& double cream
$v$ : vegetarian $\quad g$ : gluten free $\quad g^{*}$ : biscotti is not gluten free

## Bookings essential. Call us on 38513388.

