

# Valentine's Day Menu

## Oysters

**Fresh oysters** min. 6

Natural \$5 ea  
Kilpatrick \$5 ea

## LOVE COCKTAIL - \$19



Vodka, Peach  
Schnapps,  
Cranberry & Lime

## Shared Entree Platter

Lemon pepper calamari, mushroom and black truffle arancini, buffalo cauliflower bites, flatbread with homemade hummus, and marinated olives.

## Choice Of Main

**8-Hour braised beef cheek GF**

broccolini, baby carrots, mashed potato & sweet potato crisp served with a red wine jus

**French cut chicken GF**

mashed potato, steamed vegetables, served with creamy mushroom sauce

**Lasagna bolognese**

house made pasta sheets, grated parmesan in napoli sauce, served with toasted ciabatta

**House-made spinach & ricotta tortellini V**

house-made tortellini served with creamy wild mushroom sauce, infused with truffle oil and herbs, topped with parmesan

**Prosciutto pizza (GF base +\$4)**

silky prosciutto layered with marinated rocket & sprinkled shaved parmesan

**Grilled barramundi fillet** 🌿

zucchini, broccolini, creamy dill sauce, and tempura scallops

**Risotto primavera GF VG DF**

napoli sauce with roast vegetables, garlic, olives, and spinach

## Choice Of Dessert

**House-made tiramisu V**

**Vanilla panna cotta GF V**

with raspberry coulis

**Baked cheesecake GF V**

with strawberries & double cream

**Sticky date pudding V**

with ice-cream

**Vanilla Ice-cream GF V**

V= vegetarian

VG = vegan

GF = gluten free

DF = dairy free

🌿 = contains nuts

**No alterations or changes to the menu, sorry. No split bills**

May contain traces of, but not limited to, the following:

Peanuts, tree nuts, shellfish, fish, sesame, soy & lupin.

As we bake bread, make pasta and pastry products containing gluten, we cannot guarantee no gluten cross contamination.

As every effort is made to have gluten free products on dishes, airborne particles may be present on all dishes.