

Valentine's Day

three courses \$85pp

Primi

BURRATA burrata mozzarella, san danielle prosciutto, tomatoes with e.v.o.o & basil, balsamic pearl & bread*

☞ CAPESANTE pan seared scallops on a turnip sauce with dry fruit & pine nut pumpkin caponatina

RAVIOLI house made prawn ravioli, seafood & saffron veloute sauce, fennel, saffron foam*

TRE GNOCCHI CON PANCETTA spinach gnocchi, pumpkin gnocchi & potato gnocchi, sage butter, crispy pancetta, wild mushrooms, gorgonzola sauce

☞ PESCE CRUDO cured king fish, crispy capers, pickled pearl onion, lemon basil vinaigrette

FRITTURA DI CALAMARI lightly floured & fried with sea salt, cracked pepper & aioli

OYSTERS sydney rock oysters

4.00 ea

Secondi

SPAGHETTI SCAMPI scampi, garlic, cherry tomato, chilli, saffron seafood veloute

PAPARDELLE RAGU slow cooked osso bucco ragu

SPAGHETTI DI MARE prawns, calamari, mussels, blue swimmer crab meat, garlic, chilli, e.v.o.o

☞ PESCE snapper fillet, zabaione cream, smashed peas, roasted cocktail potato, tomato concasse, saffron foam

☞ PETTO D'ANATRA duck breast pan seared, pistachio crumb, potato fondant, roasted balsamic raddichio, blue berry sauce

☞ SALTIMBOCCA DI VITELLO veal scaloppine, prosciutto crudo & sage cooked in white wine & butter sauce, seasoned vegetables, baked potato & parmesan cheese millefoglie

☞ COLLO DI AGNELLO lamb neck cooked 36 hours sous vide, pea sauce, red wine reduction, roasted root vegetables & roasted potato

Dolce

MILLEFOGLIE layered puff pastry, mascarpone limoncello cream, berries, lemon curd cream

☞ PANNA COTTA stawberry, vanilla, balsamic pearls, meringue crumb

TORTA DI CIOCCOLATO E PERE warm chocolate & pear cake, chocolate ganache, sugar spun toffee, vanilla bean gelato

SEMIFREDDO passionfruit, white chocolate, shortbread crust

TIRAMISU

Sides

☞ ① SEASONAL VEGETABLES garlic & e.v.o.o 9.90

☞ ① ROASTED POTATOES garlic, sea salt, e.v.o.o 9.90

① SHOESTRING FRIES sea salt, grated parmesan, aioli 9.90

☞ ① ITALIAN SALAD mixed lettuce, cucumber, cherry tomatoes, spanish onion, red capsicum & olives, e.v.o.o & balsamic dressing 14.90

☞ ① RUCOLA SALAD rocket, cherry tomato, shaved parmesan, spanish onion, e.v.o.o & balsamic dressing 14.90

Please ask your server for vegetarian options

* Can be accomodated gluten free or vegetarian