

Valentine's Day Lunch

entrée, main & glass of wine \$50pp

choice of semillon sauvignon blanc / shiraz / soft drink

Primi

SALUMI PLATTER campana baguette, mixed olives, provolone cheese & two salumi *

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

TRE GNOCCHI spinach gnocchi, pumpkin gnocchi & potato gnocchi, sage butter, wild mushrooms, gorgonzola sauce *

Ⓥ BRUCHETTA caramelised onion & burrata

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

Ⓞ OYSTERS sydney rock oysters natural & raspberry vinaigrette

4.00ea

Secondi

PAPPARDELLE OSSO BUCCO RAGU slow cooked osso bucco ragu in pomodoro sauce

SPAGHETTI GAMBERI prawns, pomodoro sauce, garlic, white wine, chilli *

Ⓞ SALMONE SCOTTATO pan seared salmon fillet, orange sauce, fondant potatoes, mixed green salad with orange, olives & spanish onion with honey mustard dressing

Ⓞ INVOLTINI DI VITELLO veal rolled with prosciutto, spinach and mozzarella cheese, veal jus, seasonal vegetables, roasted potatoes

Ⓞ POLLO chicken rolled with roasted capsicum & pistachio, chicken jus, pea puree, broccoli, fondant potatoes

Sides

ⓄⓋ SEASONAL VEGETABLES garlic & e.v.o.o 9.90

ⓄⓋ ROAST POTATOES garlic, sea salt, e.v.o.o 9.90

Ⓥ SHOESTRING FRIES parmesan cheese & aioli 9.90

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

ⓄⓋ RUCOLA SALAD rocket, shaved parmesan, cherry tomatoes, spanish onion & e.v.o.o & balsamic dressing 15.90

* can be accommodated vegetarian or gluten free