

# Valentine's day menu

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2 courses for \$65 | 3 courses for \$75

## ENTREES

### Char grilled octopus

*served with napoli sauce, capers & kalamata olives (gf)*

### Salt & pepper calamaries

*sea salt & cracked pepper fried squid & seeded mustard aioli (6pcs) (gf, df)*

### Classic arancini

*meat and peas filling served on four cheese sauce (vg)*

### Carpaccio di manzo

*eye fillet, lemon juice, truffle mayonnaise, shaved parmesan & capers (gf)*

### Fregola asparagus & mussels

*served with crispy pancetta on top*

## MAINS

### Grilled king fish extra virgin oil & lemon

*served with smashed peas & mint puree (gf)*

### 200g tasmanian scotch fillet & jus

*served with potato stack rosemary, thyme & smoked scamorza (gf)*

### Chicken breast & jus

*filled with thyme & scamorza finished with crispy pancetta (gf)*

### Asparagus & pumpkin white besciamelle cannelloni

### John dory & prawns (2) garlic cream sauce

*served with potato stack*

## DESSERTS

### Strawberry crush

*strawberry smashed cheesecake with honeycomb*

### Sticky date pudding

*baileys butterscotch, vanilla ice cream*

### Trio gelato

*salted caramel, white chocolate & oreo*

### Chocolate fundant

*with white chocolate ice cream*

