

Valentine's Day

CHOICE OF ENTREE

Carpaccio di Manzo

Beef carpaccio, arugula, parmigiana shavings,
pine nuts, extra virgin olive oil, mustard
OR

Involtini di Pesce

Stuffed swordfish rolls, caperberries,
sugo di pomodorini, basil oil, kalamata olives
OR

Polenta alla Griglia

Grilled polenta, zucchini salsa,
caprino cheese, marinated peppers

CHOICE OF MAIN COURSE

Selezione di Frutti di Mare

Medley of grilled seafood (emperor, prawn,
scallop and calamari), roasted eggplant,
sicilian caponata, heirloom carrots,
citrus caper sauce
OR

Costole di Manzo

Slow braised beef short ribs, beef croquettes,
forest mushroom, caramelised onion puree,
confit truss tomato, marsala jus
OR

Melanzane Parmigiana

Traditional eggplant parmigiana,
onion and rosemary focaccia, crispy basil,
balsamic reduction

CHOICE OF DESSERT

Mango Panna Cotta

Blood orange sorbet, vanilla crumble,
passionfruit fluid gel
OR

Chocolate Delice

Chocolate mudcake with milk chocolate
hazelnut mousse, crunchy chocolate glaze,
cherry coulis, cherry cream
OR

Coconut & Vanilla Sago Pudding

Blood orange gel, lemon sorbet, fresh fruits

Tea & Coffee

Thursday 14 February 2019

\$120.00 per person (beverages available to purchase)

Includes a glass of Prosecco on arrival

Bookings at 6.00pm or 7.00pm. Function concludes at 10.00pm.

BOOKINGS ARE ESSENTIAL.

FULL PAYMENT REQUIRED UPON BOOKING.

To make a reservation please call 08 9386 7711

