



VALENTINE'S DAY MENU

Choice of Appetiser

Raviolo Primavera with eggplant, smoked Provola cheese, fresh tomato sauce
Scallop & Prawn Skewer

Choice of Main

Fettuccine "Paglia e Fieno", Duck and white wine sauce
Spinach & Beetroot Gnocchi, Pumpkin purée, crushed pistachio (vegan)
Lamb cutlets, honey glazed rainbow carrots and potatoes, green herbs sauce (gf)
Atlantic Salmon, pistachio crust, orange sauce

Choice of Dessert

Vanilla milky mousse with strawberry glaze (gf)
Limoncello and Star Anise pannacotta (gf)

\$69 PER PERSON

