



## 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

