

Valentine's Day - Friday 14th Feb, 2020

\$80 per person

No A-La-Carte - Set Menu Only Available On Friday 14th Feb

includes rose, chocolates & gift

Open for Lunch 12pm to 4pm and Dinner 5pm to Late

Available Saturday 15th February for Lunch or Dinner if you advise when booking.

Antipasto

marinated black olives (v) (gf), pickled vegetables (v) (gf), prosciutto (gf), rockmelon (v) (gf), fetta (v) (gf), grilled italian sausage (gf), grilled haloumi (v) (gf), breads (gfa on preorder)

Entree

Choices :

Crayfish & Prawn Ravioli with **Limoncello Cream Sauce** (gfa)

crayfish, prawns, limoncello, ricotta, mascarpone, garlic & fresh herbs, in a creamy limoncello sauce

Butternut Pumpkin Ravioli with **Burnt Butter, Hazelnut & Sage Sauce** (v) (gfa)

roasted butternut pumpkin, ricotta, garlic & fresh herbs, frangelico, in a burnt butter, caramelised onion, toasted hazelnut and sage sauce

Beef Ravioli with **Red Wine, Tomato and Herb sauce** (gfa)

roasted beef ravioli, in a red wine and tomato herb sauce

Main Course

Choices :

Truffle Butter, Saffron and Wild Mushroom Risotto (gfa) (v)

arborio rice, vegetable stock, with mushrooms, peas, saffron and truffle butter

Fish of the Day (gfa)

fillet, topped with almonds, grilled with lemon butter sauce, served with asparagus, creamed potato and carrots

Garlic Prawns (gf)

served sizzling with chips and salad

Chili Prawns (gf)

in a tomato and chili (mild/medium/hot) sauce, served with caramelized onion and pea risotto

Calamari (gfa)

lightly battered and fried with homemade tartare, sauce served with chips and salad

Fillet Steak (gf)

cooked to your liking, with cognac and peppercorn sauce, served with creamed potato, carrots and green beans

Pollo Fiorentina (gfa)

chicken breast filled with spinach and three cheeses, with a vermouth and pink peppercorn sauce, served with creamed potato, carrots and green beans

Scaloppini Marsala (gfa)

veal slices, sautéed in butter, with mushrooms and marsala cream sauce, served with creamed potato, carrots and green beans

Dessert

Choices :

Kahlua Laced Chocolate Mousse (gf) (v)

rich chocolate mousse, laced with kahlua, domed in dark chocolate, with a raspberry compote, vanilla ice cream & cream

Limoncello Cheesecake (gfa) (v)

chilled lemon cheesecake, laced with limoncello, encased in white chocolate, served on a biscuit crumble, with fresh strawberry sauce, vanilla ice cream & cream

Tiramisu

italian coffee & marsala flavoured trifle, encased in milk chocolate, with vanilla ice cream & cream

Affogato (gf)

2 scoops vanilla, with a shot of espresso and a shot of frangelico, decorated with chocolate flakes and toasted almonds

**Please give minimum 7 days notice if you require
Gluten Free items or our Vegan Menu**

***we will NOT have items readily available on the night,
so please advise when booking exactly what items you require***

Vegan Menu

PREORDER ONLY

Vegan Bruschetta (gfa)

*tomato, chickpea, vegan parmesan, fresh herbs, red onion & garlic,
on toasted olive oil & garlic bread*

Butternut Pumpkin Ravioli (gfa)

*roasted butternut pumpkin, garlic, fresh herbs, frangelico, in a
olive oil, caramelised onion, toasted hazelnut and sage sauce*

Saffron and Wild Mushroom Risotto (gf)

vegetable broth, saffron, mushrooms, caramelised onion, peas, rice, vegan parmesan

Coconut Yoghurt Lemon Cheesecake (gf)

with a mixed nut crumble

STRICTLY NO BYO

NORMAL WINE LIST AVAILABLE INCLUDING HOUSE WINES BY GLASS OR BOTTLE

NO DISCOUNT. NO TRADE. NO VOUCHERS.

VISA/MASTERCARD/EFTPOS/CASH ONLY.