



Valentine's Day 2021

3 course dinner \$69 p.p.

Includes a glass of Nos Amours Blanc De Blancs, Brut, France
Or a Schooner of our Draught Beer



To Start

Eggplant Rollantini, baby rocket, ricotta (GF, V)

OR

Pancetta and celeriac croquettes, walnut crumble (GF)

OR

Sous vide lobster tail, dill and white bean salad (GF)

The Middle

10hr braised pork belly, honeyed black fig, parsnip puree, pan-seared greens (GF)

OR

Truffled spinach tortellini, smoked pine nuts, goat's cheese (V)

OR

Parmesan crusted venison fillet, butternut pumpkin puree and purple carrots (GF)

Something Sweet to Finish

Dessert platter to share

Caramelised white chocolate mousse, PX pecan tart, mandarin sorbet

Vegan Menu available on request.

(GF) Gluten free
(V) Vegetarian

