

# VALENTINE'S DAY SPECIAL MENU

## STARTERS

- Seared Atlantic Scallops, Cauliflower Pure, Capers and Lemon Beurre Noisette, Caviar and Parsnip Crisps \$21.00
- Home made Herb Cured Beef Eye Round, Yellow Beetroot Pure, Pickle Baby Beets, Taggiasche Olives, Polenta Chips and Truffle Dressing \$18.00
- Roasted Heirloom Tomatoes, Bufala Mozzarella, Pesto and Tempura Zucchini \$16.00

## PASTA

- Creamy Lobster Risotto \$28.00
- Red Ravioli Stuffed with Ricotta and Spinach, Truffle and Mushroom Sauce \$25.00
- Spaghetti with Guanciale, Cacio e Pepe and Cime Di Rapa \$23.00

## MAINS

- Duck Breast, Orange Glazed, Sunchoke Pure, Romanesco Broccoli, King Oyster Mushrooms, Pomegranate Red Wine Jus \$32.00
- Sea Bass, Mousseline Potatoes, Crispy Fennel and Mussels \$30.00
- Grilled Cauliflower Steak, Spicy Carrot Pure, Quinoa Risotto and Crumble Feta Cheese \$22.00

## TO SHARE

- Fiorentina, Saute' Spinach and Heritage Potatoes \$90.00

## DESSERT

- Passion Fruit Panna Cotta, Marshmallow, Berries Coulis \$9.00
- Red Velvet Cake, Cream Cheese Frosting, Shaved Chocolate \$9.00
- Strawberry Mousse, Crunchy Hazelnut Praline \$9.00