

Valentine's Day

Tuesday, 14th February 2023
5pm - 9pm



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text : 0439 901 458 to book
or
call : 08 9383 7877

MENU OPTIONS

- entree & main course
- main course & dessert
- entree, main course & dessert

**please advise if Gluten Free or Vegetarian options
are required when booking**

entree

butter board & prosciutto for 2 (gfa +2.50)(v available) \$30.00
parma ham, served with homemade whipped butter, topped with toasted pistachio nuts, figs, herbs, honey, salt flakes, apple balsamic & dried rose petals. served with fresh bread.
(for a vegetarian option, substitute parma ham with grilled haloumi) (gf bread available)

mixed seafood board for 2 (gfa +2.50) \$45.00
(4) garlic or fried prawns, calamari, 2 oysters kilpatrick, fresh bread with butter.
(gf bread available)

main course

fillet steak (gf) \$60.00
cooked to your liking with a cognac & black peppercorn cream sauce.
served on a bed of garlic mash, with steamed broccoli,
cauliflower cheese and garlic butter carrots.

pollo fiorentina (gfa +1) \$40.00
chicken breast, filled with spinach & 3 cheeses, crumbed, pan fried,
with a creamy pink peppercorn sauce. served with roast potatoes ,
steamed broccoli, cauliflower cheese and garlic butter carrots.

saltimbocca (gfa +1) \$40.00
pork fillet, thinly sliced, filled with coppa (italian salted ham) & cheese,
sautéed in a white wine, fresh herb and tomato sauce. served with roast potatoes ,
steamed broccoli, cauliflower cheese and garlic butter carrots.

scaloppini marsala (gfa +1) \$38.00
pork fillet scaloppini, in a marsala & mushroom sauce.
served with roast potatoes , steamed broccoli, cauliflower cheese and garlic butter carrots.

fish of the day (gfa +1) \$40.00
fillet, pan fried, topped with toasted almonds, with a light lemon butter sauce.
served with roast potatoes , steamed broccoli, cauliflower cheese and garlic butter carrots.

mixed seafood main for 2 (gfa +5) \$100.00
(8) garlic or fried prawns, calamari, whitebait, (4) oysters natural or kilpatrick,
fish fillets in a beer batter. served with a bowl of chips and your choice of salad or vegetables.

mediterranean salad (v) (gf) \$32.00
roasted butternut pumpkin & cauliflower, sundried tomato, with toasted pine nuts, walnuts &
almonds, sultana's, avocado, mixed greens and a fresh basil pesto and apple balsamic sauce.

dessert

limoncello cheesecake (v) \$14.50
chilled lemon cheesecake, on a bed of biscuit crumb, with a fresh strawberry sauce,
berries and a splash of limoncello, served with fresh whipped cream.

zabaglione (v)(gf) \$14.50
light italian custard, laced with marsala turned into ice cream, served in a
delicate chocolate basket, decorated with chocolate sauce and fresh whipped cream.

tiramisu (v) \$14.50
savoiardi biscuits, dunked in coffee and marsala, layered with mascarpone cheese
and topped with whipped cream and chocolate shavings.

decadent chocolate mousse (v) \$16.00
rich chocolate mousse laced with kahlua, whipped cream, chocolate sauce, mud cake,
raspberries and ice cream.

affogato (v) (gf) 1 scoop \$19.50 - 2 scoop \$24.50
ice cream, topped with toasted almonds and chocolate flake,
served with a shot of espresso coffee and a shot of frangelico or baileys or amaretto

coffee & tea available