

Valentine's Day

SET MENU \$99

Starter

Homemade Puff Bread (To share)

Light, flaky puff bread served with semi-sundried tomatoes and fresh basil.

Entrée

Chermoula Butter BBQ King Prawns (2 pieces)

Grilled king prawns marinated in North African chermoula spices, served with aromatic butter sauce.

Or

Crispy Tempura Zucchini Flowers (2 pieces)

Battered zucchini flowers stuffed with creamy ricotta, parsley, garlic, and a hint of chili.

Mediterranean Salad (To share)

Crisp greens, vine-ripened tomatoes, cucumber, Kalamata olives, extra virgin olive oil, and lemon zest.

Main

(Choice of one per person)

Scotch Fillet (280g)

Medium-cooked steak with creamy mashed potato, charred broccolini, and your choice of mushroom sauce or red wine jus.

Chargrilled Chicken Maryland (2 pieces)

Cajun-spiced chicken served with quinoa and brown rice salad, paired with vibrant chimichurri sauce.

Grilled Barramundi (220g)

Flaky barramundi with purple cauliflower puree, crispy chat potatoes, roasted fennel, and lemon beurre blanc sauce.

Sovereign Lamb Cutlets (4 pieces)

Medium-cooked lamb cutlets served with roasted vegetables, creamy mashed potatoes, and decadent red wine jus.

Prawn and Scallop Pasta

Al dente spaghetti with sautéed prawns and scallops in a fragrant chili, garlic, and basil sauce, finished with homemade Napolitana sauce.

Dessert

(Choice of one per person)

Tiramisu

Classic Italian dessert with espresso-soaked ladyfingers, mascarpone cream, and cocoa powder.

Lava Cake with Vanilla Ice Cream

Warm chocolate lava cake with a molten centre, paired with creamy vanilla ice cream.

