

Gemelle Valentine's Day

Wednesday 14th February 2018 | \$85pp

STARTERS (to share)

Mixed platter of artichoke and lime dip, rockmelon and honeydew rolled in San Danielle prosciutto, homemade salmon pâté, Italian mixed olives and homemade Pane di Casa

ENTREES (selection of one)

Ostriche

Champagne Sydney rock oysters with salmon caviar - ½ doz

Arancini

Cheesy risotto balls with mushroom and spinach, stuffed with provolone and served with aioli

Octopus salad

Grilled baby octopus tossed through red and spring onion, black olives, dressed with red wine vinegar and virgin olive oil

Canneloni Wagyu

Homemade canneloni stuffed with Wagyu, mascarpone and chives, topped with a rich homemade jus

MAIN COURSE (selection of one)

Pollo Supreme

Chicken breast and wing wrapped in pancetta, creamy mashed potato, dutch carrots and topped with cherry tomato and parsley jus

Beetroot risotto

Beetroot risotto served with mushrooms and peas, topped with goat cheese mousse and herbs

John Dory fillet

Grilled John Dory fillet on a bed of pea purée, roasted capsicum and chat potato finished with leek and lemon

Lamb shoulder (cooked well-done)

Slow-roasted lamb shoulder served with creamy truffle mash, baby capsicum and spinach

Veal cutlet (cooked medium)

Grilled veal cutlet with a side of creamy mashed potato, baby broccolini and chargrilled onion topped with homemade jus

DESSERT (sharing platter consisting of the desserts below)

Tiramisu

Layers of coffee-soaked savoiardo biscuits and mascarpone cream

Panno cotta alla frutto della passione

Vanilla bean infused panna cotta, passionfruit coulis and almond crumble