

Valentines Day 14th February 2019

ADULTS \$85 PER PERSON



STARTER (SHARING)

Welcome Platter V

Pane fresco served with homemade giardiniera, mixed olives, parmesan chunks and truffle pecorino. Accompanied by assorted dips, including artichoke lime tomato capsicum and extra virgin olive oil and balsamic vinegar

ENTRÉE (GUEST CHOICE OF ONE OF THE BELOW)

Ostriche Natural (1/2 dozen)

Sydney rock oysters freshly shucked, served with eschalot vinegar and a lemon wedge

Insalata di Polpo

Cold and freshly sliced slow cooked octopus served with cherry tomatoes, shallots and golden baby beetroot. Drizzled with a lemon-lime chilli dressing, on a bed of crushed spicy chat potatoes

Burrata Melenzane V

Gratin asparagus served with grilled eggplant and a warm tomato, black olive and capers salsa. Topped with creamy burrata and drizzled with vincotto

Wagyu Aranacini

Homemade cheesy risotto ball, filled with a Wagyu Bolognese and provolone cheese. Lightly crumbed and fried and served on Wagyu Bolognese sauce

MAIN (GUEST CHOICE OF ONE OF THE BELOW)

Filetto di Pesce

Market Availability (ask your waiter)
Grilled fish fillet of the day served with chef's selection of sides

Risotto alla Zucca V

Pumpkin risotto, tossed with caramelised honey glazed pumpkin pieces. Topped with a goat cheese mousse and crushed roasted pepitas. Drizzled with pumpkin seed oil.

Galletto alla Griglia

Char- grilled half spatchcock, marinated in lemon and rosemary. Served on a bed of creamy spinach and roasted rosemary chat potatoes. Topped with a lemon butter sauce

Spalla di Agnello

Slow cooked lamb shoulder, served on smokey creamy mash potatoes. Accompanied with baby broccolini and a homemade red wine jus

DESSERT (SHARING)

Sharing platter including ricotta and vanilla filled cannoli. A chocolate mousse torte, consisting of dark and milk chocolate mousse with walnut crumb biscuit base. Served with Amarena cherries