



# Valentine's Day M E N U

3 Course Menu | **89pp**

## **SOMETHING TO START**

House-made rosemary & sea salt focaccia | **8**

Fresh Oysters with lemon, lime & vodka granita | **7 ea**

## **ENTREE**

CHOICE OF ONE EACH

Roasted half shell Scallop with corn veloute, semi dried tomato & n'duja pangrattato

Burrata with Heirloom tomatoes, peaches, basil oil & aged balsamic

Roasted figs filled with crescenza, burnt honey, hazelnut & rocket

Beef Carpaccio, Pecorino cream, pickled enoki mushrooms, shiitake, rocket & crispy potato

## **SECONDO**

CHOICE OF ONE EACH

Squid ink Spaghetti with blue swimmer crab, chilli & basil

Paccheri with prawns, cherry tomato sauce, spinach, shellfish butter

Risotto with roasted pumpkin, saffron & Parmigiano

Ravioli filled with Cacio e peppe, green pea & sugar snaps, pepitas & pine nut pangrattato

Sirloin with potato & rosemary gratin & green beans

Pork neck, scamorza, prosciutto & sage, saltimbocca sauce, brocollini

## **DESSERT**

CHOICE OF ONE EACH

Dark chocolate tart with dolce de leche ice-cream

Stracciatella Gelato with cherry granita, macerated strawberries & crispy hazelnut meringue

Tropical Tirra-Lova — Pavlova Meringue, Sponge Fingers Soaked in Passionfruit Limoncello, Mascarpone Cream, Passionfruit Curd & Mango

