



VALENTINE'S DAY MENU

Welcome

Glass of Sparkling Wine on arrival

Amuse Bouche

24 hrs slow cooking pork, chilli tomato jam, pickled red cabbage

Entrée

Citrus cured salmon, celeriac, pickled cucumber, hazelnuts

or

vegetarian pasta al forno, rocket bagnetto, porcini mushrooms

Main

Saffron, zucchini risotto, chili, prawns and burrata cheese (vegetarian option)

or

Cartoccio di pesce- barramundi, mixed shellfish, seafood and vegetables

or

Duck Breast, sweet potatoes puree, marsala jus, green beans

Per Finire

Cappuccino Goloso

