



# Valentine's Day Menu

3 course menu - \$58 per person  
(with welcome drink on arrival)

## ENTREES

### CRISPY COCONUT PRAWNS

*Prawns coated in crispy coconut batter, served with a tangy mango-chilli sauce*

### SALT & PEPPER CALAMARI

*Lightly fried calamari served with fresh herbs and a zesty lemon aioli*

### BRUSCHETTA

*Toasted baguette topped with mixed cherry tomatoes, herbs, caramelized onion and a balsamic glaze*

### VIETNAMESE CHICKEN BAO

*Bao bread filled with Asian chicken, tomato and pineapple salsa, mango chutney and herbs*

***For dietary requirements please ask our wait staff***



## MAINS

### MEDITERRANEAN FALAFEL SALAD

*Mesclun lettuce, cherry tomatoes, cucumber, Spanish onion, olives and fetta topped with a Greek tzatziki and crispy falafels*

### BEEF MASSAMAN

*Tender beef pieces cooked in a rich massaman curry sauce with coconut, fresh vegetables & fragrant Thai herbs with jasmine rice*

### POMODORO PARMIGIANA CHICKEN

*Grilled chicken breast served with sundried tomato, garlic cream, parmesan & roasted herb potato*

### CHILLI PRAWN LINGUINI

*Sauteed prawns with chorizo, cherry tomatoes, rocket and a chilli herb oil*

### MISO GLAZED SALMON

*Oven baked salmon fillet with miso glaze served on asparagus risotto with a tomato and herb confit*

### BEEF FILLET STEAK

*300g steak cooked to your liking, with truffle pave potatoes, broccoli, asparagus, with a mushroom jus*

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## DESSERTS

### CHOCOLATE LAVA CAKE

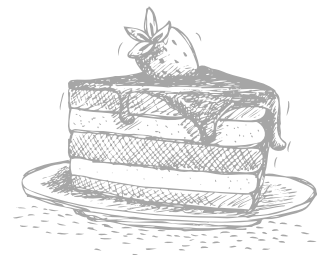
*Rich chocolate cake with a melted centre served with vanilla bean ice-cream and a berry coulis*

### COCONUT PANNA COTTA

*Creamy coconut panna cotta topped with a tropical fruit salsa*

### MATCHA CHEESECAKE

*Light and fluffy matcha flavoured cheesecake on a crunchy oreo crust served with fresh berries*



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