



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

For dietary requirements please ask our wait staff



DESSERTS

CHOCOLATE LAVA CAKE

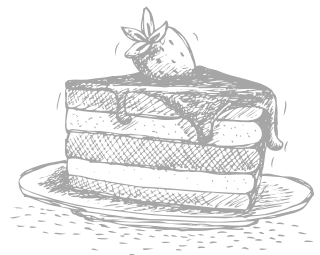
Rich chocolate cake with a melted centre served with vanilla bean ice-cream and a berry coulis

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



For dietary requirements please ask our wait staff