

valentines dinner

valentines seafood platter for two (Pre order only limited amount available) \$220 per platter
or 3 course set menu (vegetarian meals also available) \$95 per person
includes rose for lady

choice of entree

half dozen natural sydney rock oysters ^{GF LF}
with ponzo dressing & lemon

hot smoked trout salad ^{GF LF}
served with mixed leaves, baby cucumbers, avocado & horseradish goddess dressing

squid ^{GF LF}
pineapple cut squid with rocket, fennel, lemon & aioli

lamb souvlaki ^{GF}
served with tomato cucumber salsa, tzaziki & lemon

choice of main

barramundi fillet ^{GF LF} (HUMPTY DOO NORTHERN TERRITORY)
grilled, served with celleriac, caper, dill remoulade, sweet potato batons, shaved asparagus & zesty lemon gremolata dressing

half rock lobster (305g - 370g)
traditional lobster served mornay served with chips & salad

220g beef eye fillet ^{GF}
grilled & served with sage potato rosti, shaved asparagus, cafe de paris butter, baby sorrel & red wine jus (cooked medium)

traditional greek lamb ^{GF LF}
baked lamb shoulder, in rustic tomato sauce, roasted chats & green beans

choice of dessert

lemon tart
meringue & raspberry coulis

vanilla bean panna cotta
served with mango coulis, toasted coconut & short crispbread

sticky date pudding
with house made toffee, butterscotch sauce & vanilla bean gelato

toblerone pate ^{GF}
served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream

Love Martini Cocktail Special \$20

mailibu rum, peach schnapps, vodka, cranberry, sugar rim glass