

Valentine's Day Dinner 14th February 2021

Entree

Half Dozen Australian Oysters Natural/red wine & shallot vinegar

Antipasto Share Plate for Two: Cured meats, cheese, fig jam, olives, pears, candied walnuts, gherkins, ciabatta

Seafood Share Plate for Two: Fresh oysters, smoked salmon, crumbed squid rings, garlic prawns, Marie Rose sauce, ciabatta, gfo

Chili Mussels crusty bread nf, df,

Leek & Parmesan Croquettes, creamy leek sauce v

Cajun Spiced Squid, aioli, lemon

12 Month Aged Serano Ham & melon, mesculin, gf

Main

Pan Roasted Barramundi, sweet potato, coconut cream & chilli sauce, crispy shallot, salad, gfo

ARKADY Slow Roasted Lamb Rump (served pink), roasted chat potatoes & carrots, red wine jus, mint sauce gf,

King Prawn Risotto, preserved lemon, zucchini, chili

HARVEY BEEF Grass-Fed Porterhouse (300g), fries, garden salad, pepper sauce gfo, dfo, nf

Grilled Moroccan Spiced Chicken, slaw & cous cous salad, mango & chili dressing, df,gfo

Charred Roasted Purple Cauliflower, hummus, caramelized walnuts, pomegranate, balsamic reduction, vegan, gf, df

Grilled Tasmanian Salmon, lemon butter sauce, orange, fennel & roquette salad, gf

Dessert

Warm Chocolate Fondant, berry compote, salted caramel

Homemade Tiramisu

White Salt Affogato, with Baileys or Frangelico

Cheese Plate, fig jam and crackers, gfo

Sides (additional)

Bread & Homemade Beetroot Dip & Hummus, gfo – 10

Side Salad- 8.5

Fries & Aioli 8.5

House Made Slaw – 8 Greens - 7

\$50 for any 2 courses

\$60 for all three courses

*Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed gf gluten friendly, df dairy free, gfo gluten friendly option

* cannot be used in conjunction with any offers or discounts * 1% Visa/MasterCard surcharge 2% American Express surcharge