

Valentine's Menu

Entrée

Oyster

Natural – served with mignonette sauce & a lemon wedge

Burrata

Mixed grilled vegetables topped with house-made pesto sauce & basil

Scallops

Creamy mashed potato w saffron butter sauce

Beef Tartare

Finely chopped raw beef marinated with EVOO, Worcestershire sauce and onion Served with berry capers

Main

Lamb Lasagne

Served with a slice of garlic bread and rocket salad

Pork Belly

Slow-cooked pork belly served with apple puree, broccolini, potato gratin and red wine shallot sauce

Ossobuco Milanese

Cross-cut veal shanks braised with vegetables, white wine, & broth, served with saffron risotto

Livornese Snapper

Red snapper fillets cooked with zesty tomato-based sauce with garlic, capers, olives, white wine, & parsley, served with crispy diced baked potatoes and a lemon wedge

Asparagus and pea Risotto (v)

Creamy Arborio rice, fresh asparagus, and sweet English peas. Garnished with lemon zest and shaved Parmesan

