



# HAPPY VALENTINE'S DAY

## S T A R T E R

*Roasted red peppers soup  
(top with crème fraîche)*

*Jumbo shrimp cocktail  
(homemade cocktail sauce)*

*Rainbow tomato caprese salad  
(buffalo mozzarella, red onion, basil and balsamic glaze)*

*Smoke Atlantic salmon  
(fennel, shave onions and capers salad, with crostini yogurt dill dip)*

*Nonna house made meatballs  
(pecorino cheese and tomato sauce)*

## M A I N

*Oven roasted rainbow tomato, basil  
Risotto topped with burrata cheese  
\$65*

*Seafood fettuccine  
(shrimps, scallops, calamari, mussels in a garlic white wine sauce)  
\$70*

*Classic slow cook Duck Confit  
(green beans, carrots, mashed potatoes with an orange and cranberry pan  
jus) \$72*

*Braised Australian lamb shank  
(green beans, mashed potatoes, pan jus)  
\$75*

*Slow braised beef short rib  
(Pappardelle with cherry tomatoes, mushrooms in a tomato Demi sauce)  
\$80*

*Beef tenderloin with tiger shrimps surf and turf  
(asparagus, potato gratin and garlic butter)  
\$85*

*Oven roasted Chilean Sea Bass  
(Jerusalem couscous mixed with asparagus, corn, scallions parsley aioli)  
\$90*

## D E S S E R T S

*Red velvet cheesecake  
(Crème anglaise)*

*Decadent chocolate truffle cake  
(vanilla, whipped cream and crème anglaise)*

*House made tiramisu*

*Grand Marnier soak strawberries  
(vanilla gelato, whipped cream)*

