

Valentine's Day Menu

On Arrival - Prosecco

To Start

Garlic Bread

Toasted Turkish confit garlic & herb butter, grated parmesan cheese.

Entree (Choice of one)

Beef Carpaccio
Cape Grim Beef Grass fed, chives, parmesan cheese, horseradish dressing, cured egg yolk.

Scallops (GF)

Baked 1/2 shell scallop, cafe' de paris butter.

Roasted field mushrooms (GF, VGO, V)

With garlic butter, herb & féta

Mains (Choice of one)

300g Scotch Fillet (GF)
Grain fed, O'Conners MB3+ VIC, Served with potato galette topped with Dijon cream. Choice of Mushroom sauce or Pepper sauce.

Lamb Skewer (GF)

House marinated Lamb rump, grilled capsicum & onion, served with tzatziki, house salad & our famous potato galette.

Half Pork Rib (GF)

Served with house salad.

Crispy Skin Salmon (GF)

Celeriac, apple remoulade, fennel & feta salad, green oil.

Mushroom Gnocchi (V)

Hand made potato gnocchi, creamy mushroom sauce, sauteed seasonal mushroom, pármesan & herbs.

Sides To Share (choice of one)

Crispy Chips Served with aioli.

rocket & pear salad (V, VGO, GF)

Walnuts, parmesan cheese with honey mustard dressing.

Dessert

Valentines day special baked cheese cake, with berry coulie.