

Valentine's Day Menu

antipasti

your choice of...

Arancini (v)

our famous cheese and spinach risotto balls
crumbed and served with a Napoli dipping sauce

Pane All'Aglio (v)

Toasted house made sourdough rubbed with garlic and rosemary
infused extra virgin olive oil

Crostino

Toasted house made sourdough topped with ricotta cheese
smoked salmon and dill oil

Carpaccio Di Filetto

Thinly sliced eye fillet of Harvey Angus beef with a balsamic vinegar
reduction and parmesan cheese

secondi

your choice of...

Tagliatelle

Hand cut tagliatelle pasta, served in an Italian sausage and fennel seed ragù

Maccheroni (vo)

Fresh maccheroni pasta, made in house and served with a green pea cream,
guanciale and pecorino cheese

Cavatelli (v)

Fresh cavatelli pasta, made in house and tossed in a pumpkin sauce
with gorgonzola cheese and rosemary

Pesce del giorno

Oven baked barramundi fillet with a fennel, grapefruit and mixed leaf salad
with a honey and mustard sauce

Filetto di angus (gf)

(\$10 Extra)

Prime grass-fed Angus eye fillet cooked
to order and served with garlic and rosemary roast potatoes, with your choice of:

- green peppercorn sauce
- gorgonzola and walnut sauce
- mushroom

Sauces are served on the side. Please allow up to
45 mins depending on cooking request.

dolci

Torta al Cioccolato

Chocolate and almond cake with a house made caramel sauce

Pannacotta

Pistacchio set cream dessert with an amaretti crumble and Kahlua sauce