

**Valentine's Day Menu \$79pp**  
**Thursday 14<sup>th</sup> February 2019**

***Sharing Entrée***

*Marinated olives*  
*Prosciutto, grissini*  
*Polenta, gorgonzola, mustard fig*  
*Seared scallops, carrot and ginger*  
*Confit pork shoulder, tomato and chilli jam*

*Optional: Freshly shucked oysters, white balsamic vinegar, eschallots*  
*Half a dozen \$21*

***Main***

*Barramundi Fillet, tomato and anchovie crust, cous cous, pumpkin*  
*Lamb Rump, braised shank ragu, peas*  
*House made pumpkin Caramelle, butter, sage, almonds*  
*Ricotta and Saffron gnocchi, prawns, mint*

***Dessert***

*Chocolate delight*  
*Tiramisu*  
*Pannacotta*  
*Gelato*