

VALENTINES DAY MENU



Half dozen sydney rock oysters with a red wine vinaigrette dressing

glass of the prosecco

Or

Caramelised onion & goat's cheese tart with a watercress & walnut salad

glass of the sauvignon blanc



Pumpkin, sage & mascarpone risotto

glass of the chardonnay

Or

Roasted pork cutlet, soft white polenta, fig & olives

glass of the merlot

Or

Pan roasted swordfish, caponata, crispy basil & basil oil

glass of the bigi orvietto



Strawberry semifreddo, shaved white chocolate & a balsamic syrup

glass of the sparkling pinot grigio rose

Or

Ash goats cheese with muscatels, pear & linguetta

glass of the Riesling

* Wines subject to change