

- ANTIPASTO -

Seasonal antipasto platter consisting of ricotta and mint stuffed new season figs, roasted peppers, olives, mortadella, prosciutto slow cooked lamb ribs and home style tallegio balls.

- MAINS -

Braised duck legs with root vegetables, white wine, served with celeriac puree, sautéed English spinach.

Slow cooked ox cheek in red wine and root vegetable sauce, served with crisp pancetta and mash potato

Whole baby barramundi served with Mediterranean couscous.

Homemade potato gnocchi, cooked with seasonal fresh sugo, buffalo mozzarella, fresh basil. (v)

- DESSERT -

Shared dessert platter consisting of homemade brownie, pistachio slice, chocolate mousse, seasonal fruits, assorted mini tarts.

Menu subject to change, please check menu closer to Valentine's day.

