



Valentine's Day Set Menu

3 Course only \$55

Entrée - Choice of either

Salt & Pepper Calamari Served with Balsamic Glaze,
Aioli & Garden Salad (GF*)

or

5 Spice Chicken Tenders with a tangy BBQ & fresh Lime
Dipping Sauce and Garden Salad (GF*)

or

Handmade Butternut Pumpkin Gnocchi tossed in
Butter, Pine Nuts, Baby Spinach & Parmesan (v)

Mains - Choice of either

Pan Seared Atlantic Salmon on Crispy Kipfler Potatoes
served with a Mango, Chili, Coriander & Lime Salsa (GF)

or

Fillet Minion 200 g Eye Fillet wrapped in Bacon; served
with Green Beans & Oven Roasted Chat Potatoes (GF)

or

Roasted Field Mushrooms stuffed with Red Onion, Sundried
Tomato, Olives & Feta served with fresh Garden Salad (v)

Something Sweet

Dessert sharing Platter for 2 of mini individual desserts
with varieties including Lemon & Lime,
White Chocolate & Raspberry and Tiramisu

BOOK NOW & RECEIVE A FREE GLASS OF BUBBLES ON ARRIVAL

(v) – Vegetarian, (V*) – Vegetarian on request, (GF) – Gluten Free, (GF*) – Gluten Free on request



Valentine's Day Dining Menu

Entree

Olives with Bread (v)	14
Marinated Mixed Olives with Sourdough Bread	
Crumbed Camembert (v)	16
Fried & Served with Rum Soaked Grapes & Lavosh Crackers	
Hot Wings (GF*)	16
Crunchy Fried chicken wings with a spicy BBQ & Sriracha Sauce	
Chili Prawns	16
Pan seared Prawns in a homemade spiced Garlic Sauce	

Mains

Oven Roasted Chicken Breast (GF*)	32
Served with Green Beans, Crushed Potatoes with a Creamy Mustard Sauce	
Crispy Skin Pork Belly	36
Oven baked Pork Belly with a bed of Creamy Mash with sweetened Apple Compote & Gravy	
Braised Lamb Shank	32
Slow cooked in Tomato, Wine & Fresh Herbs on a bed of Creamy Mash	
Mushroom Fettuccini (v)	28
Creamy Mushroom Sauce topped with Parmesan Cheese	
Seafood Basket	42
Battered Fish & Mixed selection of Spiced Calamari, Scallops, Prawns, Black Mussels, and Fresh Natural Oyster with Side of Chips	
Char Grilled Rib Eye Steak (350 g) (GF)	44
Served with Beer Battered Steak Fries and Fresh Garden Salad	
Add a Sauce : Mushroom 5 - Peppercorn 5 - Seafood 7 - Blue Cheese 7	

Dessert

Homemade Chocolate Pistachio Brownie (v)	15
Served with Chocolate Whiskey Drizzle	
Banana Fritters (v)	15
Three Fritters with Salted Caramel, Raspberry Compote & Cream	
Strawberry Basket (v)	15
Glazed Strawberries in a Dark Chocolate Basket with Vanilla Ice Cream	