

Valentine's Day

THREE COURSE SET MENU

Oysters - Optional Extra (not included in set menu)

Sydney Rock – served natural with vermouth & eschalot vinaigrette (GF) \$7 each

ENTRÉE – please choose from the below

Burrata with confit tomato, sweetcorn, capsicum, tomato dressing, basil oil, croutons (V)

Roasted cauliflower, harissa marinade, capsicum, heirloom tomatoes, miso, raisins, pistachio, citrus dressing (VE, GF)

Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing

Fried calamari with rocket, chilli sea salt & house-made tartare sauce

Pork & beef meatballs baked with cherry tomatoes, smoked mozzarella & chargrilled bread

MAIN COURSE - a choice of one main course or pizza per person

Potato gnocchi with pumpkin, zucchini, currants, preserved lemon, tomato salsa, goats cheese, crispy kale (V, GF)

Tuna ceviche with a warm salad of rocket, sugar snaps, snow peas, broccolini, chilli, capers, Parmesan, black olive (GF)

Spaghettini pasta with Queensland spanner crab, sun-dried tomatoes, chilli, garlic, coriander & eschalot

Crispy skin barramundi, sweet potato & ginger mash with coconut, chilli & lime sauce (GF)

Sirloin Steak 240gm marble score 5+ with garlic roasted chat potatoes & red wine jus

PIZZA

Margherita - Roma tomato with bocconcini mozzarella, Parmesan, fresh oregano & basil, tomato base (V)

Mediterranean - eggplant, globe artichokes, roasted capsicum, feta, black olives, pine nuts, chilli flakes, tomato base (V)

Mushroom - garlic roasted field mushrooms, taleggio, caramelised onions & basil, goats curd & mascarpone base (V)

Pineapple - caramelised pineapple with double smoked leg ham, Roma tomato & mozzarella, tomato base

Fig - fresh figs with pancetta, gorgonzola, Roma tomato, basil, rocket & apple balsamic dressing, tomato base

Pepperoni - La Boqueria pepperoni with Roma tomato, mint & bocconcini mozzarella, tomato base

Ham - double smoked leg ham with mushrooms, ricotta & balsamic reduction, tomato base

Pork & Fennel Sausage – capsicum, artichoke, fennel, green olives, chilli flakes, goats curd & mascarpone base

Chorizo - La Boqueria chorizo, olives, semi-dried tomatoes, smoked mozzarella, chilli, red onions & rouille dressing

Prosciutto - sliced prosciutto with Roma tomato, rocket, Parmesan & balsamic dressing, tomato base

Pork Belly - slow roasted pork belly, sweet & sour onions, radicchio, chilli & bocconcini mozzarella, tomato base

Lamb - slow roasted lamb with feta, Sicilian olives, capsicum, rocket, red onion, garlic & chilli, tomato base

Prawn - marinated chilli prawns with roasted capsicum, Roma tomato & salsa verde, tomato base

SIDES – (To Share)

Mixed leaf salad, radish, Parmesan, red wine vinaigrette (V, GF)

Steak cut chips with Hugos tomato relish & truffle aioli

DESSERT (served alternately)

Tiramisu – Layers of coffee soaked lady finger biscuits, mascarpone cream

Chocolate mousse cake – Raspberry sauce, hazelnut praline, raspberry sorbet