



Valentine's Day Set Menu

ENTREES TO SHARE

Mushroom Arancini served with Basil Pesto and Parmesan Cheese (v)

Sliced Eggplant Parmigiana style in Napoli sauce, mozzarella and basil, Parmesan cheese

Orange & Beetrot Cured Salmon Gravlax on Rye Crostini, Dill creme and mustard seed (gf)

Montanara Platter, double cooked pizza dough in 3 flavours: Traditional (tomato, parmesan & basil) Genovese Beef & Onion ragu and Mortadella with Pistachios and Stracciatella cheese (gf on request)

CHOICE OF MAIN COURSE

BARRAMUNDI FILLET (gf)

Panfried 200gr Barramundi fillet served with orange, fennel aged Balsamic

RAVIOLI AI FUNGHI PORCINI (V) (gf on request)

Spinach and Ricotta filled pasta served with creamy Porcini Mushroom sauce and Pecorino cheese

LINGUINE ARAGOSTA & GAMBERI (gf on request)

Linguine pasta served with WA Lobster, King Prawns in cherry tomato sauce, fresh parsley

RACK OF LAMB (gf)

Oven roasted Rack of Lamb served with thousand layers potato cake, red wine jus, mixed vegetable

CHOICE OF DESSERTS

Homemade Vanilla Beans Panna Cotta served with Mixed Berries (gf)

Homemade Tiramisu

Please let us know if any allergies, intollerances or preferred Gluten Free option