



# Happy Valentine's Day



## Entrees

### **Tempura Thin Battered Scallops and Prawns**

*Served w/ salad and balsamic dressing*

### **Grilled Lamb Salad GF**

*Char grilled lamb fillets tossed in roast pumpkin, almonds, salad greens cherry tomatoes and goats feta cheese*

### **Turkish Borek (pastry) V**

*Filo pastry scrolls with feta and spinach filling served with cherry tomatoes and drizzle of minted yogurt*

## Mains

### **Chicken Scaloppini with Prawns**

*Chicken and prawns cooked in creamy seeded mustard sauce served with pilaf rice and diced salad*

### **King George Whiting**

*Crumbed and cooked to perfection, served with chips, a lime and dill mayonnaise and Greek salad*

### **Eye Fillet 200g GF**

*MSA grass fed eye fillet char grilled to medium served with pumpkin puree, roasted chat potatoes, steamed broccolini and red wine jus,*

### **Mixed Sea Food Plate**

*Combination of freshly crumbed King George whiting, calamari and prawns served with chips, tartare sauce and Greek salad*

### **Imam Bayildi V**

*Slow roasted egg plants stuffed with slow cooked onion, capsicum, zucchini and baked in tomato sauce, served w/ Turkish bread and tzatziki*

## Dessert sharing platter for two

*Bleeding Heart; White chocolate mousse with raspberry heart on crispy biscuit base, petite cakes and ice cream*

**\$75.00 per person**