Happy Valentine’s Day

Entrée and main OR MAIN AND DESERT
$54 per person

Entrée OPTIONS

Tempura Thin Battered Prawn, Scallops and Natural Oyster
Served with salad greens and a balsamic dressing.

Arancini GF
Rice balls with roasted pumpkin and goat feta cheese, corn flake crumbed
Served with pumpkin puree and salad greens. Ask for vegan option

Grilled Lamb Salad
Char grilled lamb fillets toasted in roast pumpkin, almonds, salad greens, cherry
tomatoes and goat feta cheese with balsamic dressing

Mains OPTIONS (Ask for vegan option)

Premium Grain Fed 200g Eye fillet
Tender fillet char grilled to medium served with roast potatoes, capsicum/tomato
puree, broccolini and red wine sauce.

Chicken Marsala
Chicken breast fillets, mushrooms cooked in a creamy marsala wine sauce and
served with Turkish rice and garnish salad.

Mixed Seafood Plate
Combination of freshly crumbed King George Whiting Fillet, Calamari and Prawns
served with Greek salad, steak chips and tartare sauce.

King George Whiting
Freshly crumbed fillets served with Greek salad,
Steak chips and tartare sauce.

Dessert OPTIONS

Sticky date pudding served with butterscotch sauce, ice cream
Chocolate Indulgence cake served with ice cream berry coulis
Orange Cake GF served with ice cream and berry coulis

OR

SEAFOOD PLATER FOR TWO $ 100
Six natural oysters, pan fried garlic prawn and scallops, salt and pepper squid,
crumbed King George whiting, Garfish served with chips, salad and tartare sauce