

# HAPPY VALENTINE'S DAY

## **Amuse bouche**

Savory Tasmanian salmon mousse and fine crostini (nf)

OR

Beetroot hummus, pumpkin seed and fine crostini (v, nf)

## **Entrée sharing plate**

Grilled lemon king prawns, aburi scallops, soft lamb bite,  
chili mango salsa, assorted dips, marinated olives and bread (nf)

OR

Heirloom tomato, charred asparagus spears, smoked buffalo  
mozzarella, balsamic glaze (v, gf, nf)

## **Main**

Black Angus eye fillet, sweet potato mash,  
mini ratatouille and truffle jus (gf, nf)

OR

Blue swimmer crab risotto, crispy baby barra,  
green peas and rocket (nf, gf)

OR

Portobello paella, infused saffron, grilled artichokes  
and truffle manchego (v, nf, gf)

## **Dessert share plate**

Blueberry ricotta crème filled cannoli, chocolate macaroons,  
frangipane petit tart, berry coulis and raspberry dust (v)

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination. (v) vegetarian (*may contain egg, dairy products and/or honey*), (vg) vegan (*contains no animal products*), (df) dairy-free, (gf) gluten-free product, (nf) nut-free product.



RENDEZVOUS