

## VALENTINE DAY MENU

### Tapas

Mixed tapas for 2; chickpea and beetroot hummus, marinated olives, roasted chilli eggplant and grilled chorizo with toasted sourdough  
26 for 2

### Entrée

Roasted beetroot, goat's cheese, spinach and rocket salad with walnuts and salsa verde dressing 12

White bean and parmesan croquettes served with roasted tomato and basil sauce 12

Butternut and goats cheese ravioli with burnt butter and sage 13

Calamari stuffed with chorizo, fetta, sundried tomato, lemon and parsley, roasted and served with a rocket and herb salad 16

Grilled polenta with prosciutto, ricotta, lemon and rocket 12

### Mains:

Eye Fillet with basil pesto, red wine jus and cabbage, bacon and potato hash 29

Roast Lamb Rump with beetroot hummus, tahina, yoghurt and dukkah 30

Confit of Duck with grilled pears, rocket, hazelnut and a red wine vinegar dressing 29

Deboned Chicken roasted with thyme, chilli, lemon, and parsley served with potatoes, rocket, eggplant, tomato and olives 26

Fish of the day with a salad of shaved zucchini, pineapple, basil and red onion 29

Spinach and ricotta ravioli in tomato, basil and lemon sauce 23

Pumpkin Gnocchi with slow roasted lamb ragu, flat parsley and lemon 24

Sides: 6 per bowl

French Fries, Steamed Greens, Roasted Sweet Potato, Roast Potatoes or Rocket and Pear Salad

## **Dessert**

Crème brulee with champagne poached strawberries	15
Dark chocolate terrine with espresso ice cream	13
Pistachio pavlova with mixed berry compote mascarpone and raspberry sorbet	15
Yoghurt and vanilla bean panna cotta with Peaches roasted with rosemary and honey	12
Tiramisu with espresso, chocolate, mascarpone and coffee liqueur	13
Tarago River triple cream cheese with pear and poppy seed lavosh	12

## **PORTS AND DIGESTIVES**

Jans Premium Herbal Liquor	Holland	8.5
Croft Pink Port served chilled	Portugal	9.5
Croft Tawny Port 10 years old	Portugal	19