

VALENTINES MENU

\$55.00 for 3 Course Set Menu

Entree

Garlic Prawns (gf)

pan seared in garlic butter, cream, lemon and cracked black pepper, served on a bed of risotto

Italian Meatballs

our homemade meatballs stuffed with cheese in napoli sauce and topped with basil pesto

Lemon Pepper Calamari

in our famous cracked black pepper & lemon salt, deep fried, served with and a hint of chilli and aioli

Arancini

traditional risotto balls stuffed with fresh mushroom, camembert, mozzarella and parmesan

Warm Alfresco Duck Salad (gf)

with fresh pear, sultanas and fetta topped with crispy noodles

Mains

Beef Fillet with a Peppered Shiraz Reduction (gf)

topped with our classic pepper and Hunter Valley shiraz reduction

Crispy Skinned Barramundi (gf)

seasoned with lemon pepper and garlic butter served on a bed of creamy risotto

Lamb Rump (gf)

deglazed in mint with roast garlic, sundried tomato and capers

Chicken Cacciatore (gf)

pan fried chicken breast sautéed with bacon, sundried tomato, mushroom and olives in a rose sauce

Roast Field Mushroom (gf)

served with a trio of cheeses (cheddar, parmesan and marinated feta), roast capsicum, pesto and caramelised onion on a bed of risotto and baby spinach

Dessert

Crème Brulee (gf)

our classic set custard with caramelized toffee

Chocolate lovers Delight (gf)

chocolate mousse topped with vanilla ice cream and a hazelnut almond meringue

Lime Tart

with mango coulis and fresh cream

Strawberries And Cream

strawberry mousse, vanilla panacotta, berry compote and a hint of chocolate

Peppermint Crisp

layers of caramel cream, choc mint crumble and topped with cream and peppermint crisp

Trio of Sorbet (gf)

refreshing, tangy and light, mango, wild berry and lemon sorbet