

Valentine's Menu

STARTERS

Garlic Bread -3 Slices 10 (V)

Wood oven bread, Willunga olives & olive oil & balsamic reduction 14 (V)

Pumpkin & feta arancini, dill aioli 16 (V)

Housemade pork & veal meatballs, napoletano sauce, wood oven bread 16

Tomato, bocconcini & pesto bruschetta 16 (V)

MAIN DISHES

Lamb Ragu - Penoni pasta, braised lamb shoulder, spinach & pecorino cheese -32

Crab & prawn tagliarini - Crab meat, prawns, leek, garlic, chilli, flamed brandy in a napoletana sauce - 34

Gnocchi - Creamy roasted pumpkin with feta and spinach -32 (V)

Oven baked Chicken - Chicken breast stuffed with ricotta & spinach, on a bed of roasted butternut pumpkin, steamed green beans and feta with a garlic white wine sauce and garnished with blistered truss cherry tomatoes - 36

Chargrilled sirloin - Ellis butchers pinnacle sirloin, served on baked cauliflower topped with a creamy bechamel sauce and Parmesan, chorizo crumble and finished with salsa verde sauce.

- 45

SIDES

Crunchy potatoes with fennel seeds & sea salt - 12

Seasonal greens toasted almonds & olive oil - 12

Walnut, pear, rocket, pecorino salad with a balsamic reduction - 12