

# Valentine's Menu

## STARTERS

*Garlic Bread -3 Slices 10 (V)*

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

*Pumkin & feta arancini, dill aoili 16 (V)*

*Homemade pork & veal meatballs, napolitano sauce, wood oven bread 16*

*Tomato, bocconcini & pesto brushetta 16 (V)*

## MAIN DISHES

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

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

*Gnocci - 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 sirlion - Ellis butchers pinnacle sirlion, 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*