

# VALENTINE'S DAY

SET MENU - \$69 PP  
+ OPTIONAL WINE  
PAIRING 3 GLASSES  
FOR \$25 PP

## ENTRÉE

### MISTO DI MARE HOT POT

Mixture of seafood octopus, calamari, prawns, mussels, cherry tomatoes, basil, white wine, olive oil & lemon.

### PRAWN COCKTAIL

Chilled prawns with shredded cos lettuce & house made cocktail dressing.

### BURRATA & GRILLED PEACH (V)

Grissini, freshly picked basil & honey basil seed dressing.

### CRISPY PORK BELLY

With home-made sweet chilli sauce.

### BOLOGNESE & PEA ARANCINI

Napolitana sauce, basil & freshly grated parmesan.

### MUSHROOM RISOTTO (V)

Sauteed mixed mushrooms, parsley, crispy enoki mushroom, parmesan & truffle oil.

### GARLIC PRAWN PIZZA

Sauce, prawns, garlic, cherry tomatoes, bocconcini & basil.

### MEATLOVERS PIZZA

BBQ sauce, bacon, ham, pepperoni, beef & mozzarella.

## DESSERTS

### AMORE CHEESECAKE FOR TWO

Luscious heart-shaped strawberry cheesecake, paired with white chocolate-dipped strawberries and drizzled with a vibrant strawberry coulis & vanilla bean gelato.

### MIXED SORBET

Blood orange, lemon, raspberry.

## MAINS

### SEAFOOD LASAGNA AL FORNO

Layers of homemade pasta, pink sauce & a medley of fresh seafood.

### TRIO DI MARE

Grilled barramundi, scallops, king prawn, miso butter, broccolini & chat potatoes.

### SLOW COOKED LAMB SHOULDER

On a bed of risoni pasta, napolitana sauce and freshly grated pecorino cheese.

### BRAISED BEEF CHEEK

Mashed potato, mushroom ragout, port jus.

### STUFFED CHICKEN BREAST

Filled with roasted eggplant, tomato, basil, topped with mozzarella and rose sauce served with chat potatoes.

### FRESH CAVATELLI PASTA (V)

With roasted eggplant, cherry tomatoes, olive dust & mascarpone cheese.

### ARUGULA PIZZA

Sauce, mozzarella, prosciutto, rocket & shaved parmesan.

### DAVIDE PIZZA

Sauce, chicken, shallots, caramelised onion, mozzarella & peri peri sauce.

### TIRAMISU

Savoirdi biscuits, coffee, mascarpone cream & chocolate.

### CHOCOLATE ETON MESS

Chocolate soil, chocolate gelato, meringue & strawberries.

## BREADS

- \$6.0 PLAIN BREAD  
(Olive Oil, Balsamic Vinegar)
- \$8.0 GARLIC OR HERB BREAD
- \$12.5 TOMATO BRUSCHETTA
- \$12.5 ROASTED CAPSICUM & FETA
- \$22.0 BRUSCHETTA PIZZA
- \$12.0 PUFF BREAD
- \$18.0 GARLIC & CHEESE PIZZA

## SALADS & SIDES

- \$10.0 POTATO MASH (V) (GF)
- \$10.0 CHIPS (V)
- \$12.0 PARMESAN & TRUFFLE FRIES
- \$12.0 FRIED OLIVES (V) (GF)
- \$16.0 GREEK SALAD (V) (GF)
- \$12.0 TOMATO SALAD (V) (GF)
- \$14.0 INSALATA MISTA (V) (GF)
- \$15.0 CAESAR SALAD  
Add Chicken \$6
- \$10.0 ROSEMARY ROAST POTATOES (V)

## TEA

- \$3.5 ENGLISH BREAKFAST
- \$3.5 EARL GREY
- \$3.5 CHAMOMILE
- \$3.5 PEPPERMINT
- \$3.5 GREEN

## AFTER DINNER DRINKS, WINES & PORTS

- \$12.0 PENFOLDS CLUB AUSTRALIAN TAWNY
- \$14.0 GALWAY PIPE GRAND TAWNY
- \$10.0 GRAPPA
- \$10.0 AVERNA
- \$10.0 AMARO MONTENEGRO
- \$10.0 STREGA
- \$11.0 COGNAC COURVOISIER VS
- \$15.0 COGNAC HENNESSY VSOP

## COFFEE

- \$3.0 SHORT BLACK
- \$4.5 CAPPUCCINO
- \$4.5 LONG BLACK
- \$4.5 FLAT WHITE
- \$4.5 PICCOLO LATTE
- \$4.5 MACCHIATTO
- \$5.0 CAFE LATTE
- \$5.0 MUGACCINO
- \$5.0 CHAI LATTE
- \$5.0 MOCHA
- \$5.0 HOT CHOCOLATE
- \$5.5 WHITE HOT CHOCOLATE
- \$5.5 VIENNA COFFEE
- BABYCINO

\*with coffee purchase complimentary

### EXTRAS

Soy milk +\$1  
Decaffeinated +50c  
Extra coffee shot +50c  
Vanilla, Caramel and hazelnut flavouring +50c

## LIQUEUR COFFEES

- \$10.9 ROMANO Double espresso, galliano liquer, whipped cream
- \$10.9 IRISH Double espresso, irish whiskey, whipped cream
- \$10.9 JAMAICAN Double espresso, tia maria, whipped cream
- \$10.9 CORETTO Espresso, grappa or sambuca
- \$10.9 ENZO'S Espresso, bailey's