

# Valentines Day 2016

3 COURSE DINNER MENU

## OPTIONAL

bloody mary or lemon vodka oyster shooters - \$5 each

natural oysters with fresh lemon - \$16 <sup>1/2 doz</sup> / \$29 <sup>doz</sup>

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## ENTREE SELECTIONS

salt & pepper calamari, sweet chilli aioli <sup>GFO</sup>

satay chicken skewers, steamed rice <sup>GFO</sup>

garlic, chilli & ginger marinated mooloolaba king prawns, thai lime dressing <sup>GFO</sup>

grilled haloumi, roasted mediterranean vegetable stack <sup>V GFO</sup>

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## MAIN SELECTIONS

eye fillet (250g), roasted garlic mash, field mushrooms, seasonal steamed greens, red wine jus <sup>GFO</sup>

local wild barramundi, salad of baby spinach, pine nuts, persian feta, cherry tomato, mango & mint salsa <sup>GFO</sup>

Pan fried chicken breast, pesto-roasted potato, roast vegetables, goats cheese, chicken jus, rocket & parmesan <sup>GFO</sup>

seafood linguini, roasted cherry tomatoes, spanish onion, fresh dill, garlic lemon butter sauce

house-made gnocchi, burnt sage butter, roasted pumpkin, spanish onion, toasted almonds <sup>V</sup>

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## DESSERT SELECTIONS

warm chocolate fudge cake, melted ganache, vanilla ice cream, mixed berries

vanilla crème brûlée, chocolate-dipped strawberries

sticky date pudding, toffee sauce, vanilla ice cream

\$55pp including a FREE glass of Rotari sparkling rosé

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## Valentine's Drink Specials

STRAWBELLINI - fresh muddled strawberries & brandy topped with Chandon sparkling... \$15

SPARKLING SPECIAL - rotari rosé sparkling, Northern Italy... \$10<sup>gls</sup> / \$42<sup>btl</sup>

**LOT104**  
espresso + wine bar