

Valentines Menu
1.5 hour sitting

Standard Menu \$60

Starter – shared

CHACUTERIE PLATTER

house-made focaccia • green Sicilian olives • baked camembert
lavosh crackers • quince • SA cured meats
[gluten free, dairy free, vegan/vegetarian substitutes available]

Mains – Choice of...

CRAB LINGUINE/SPAGHETTI

blue swimmer crab meat • cherry tomatoes • house-made napolitana sauce
dash of cream • white wine • fresh herbs
[gluten free pasta, dairy free, vegan/vegetarian options available]

TWICE COOKED CHICKEN

spice roasted chicken • charred corn salsa • zesty potatoes • yoghurt dressing
[gluten free]

Dessert - shared

SWEET PLATTER

house-made tarts • fresh fruit • passionfruit truffles • chocolate dipped strawberries

Premium Menu \$90

Starter – shared

+ prosecco

CHACUTERIE PLATTER

house-made focaccia • green Sicilian olives • baked camembert
lavosh crackers • quince • SA cured meats
[gluten free, dairy free, vegan/vegetarian substitutes available]

Entrée – shared

TASTING PLATE

ortiz anchovy soldiers • truffle arancini • garlic butter scallops w pancetta crumb

Mains – Choice of...

CRAB LINGUINE/SPAGHETTI

blue swimmer crab meat • cherry tomatoes • house-made napolitana sauce
dash of cream • white wine • fresh herbs
[gluten free pasta, dairy free, vegan/vegetarian options available]

TWICE COOKED CHICKEN

spice roasted chicken • charred corn salsa • zesty potatoes • yoghurt dressing
[gluten free]

Dessert - shared

SWEET PLATTER

house-made tarts • fresh fruit • passionfruit truffles • chocolate dipped strawberries