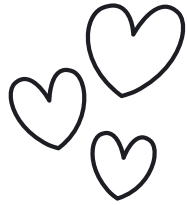


VALENTINE'S DAY

3 COURSE SET MENU

Starters



Baked prawn padella

6 prawns poached and worked into our padella sauce, topped with parmesan cheese and baked in our oven until golden brown

Springbok Carpaccio

Springbok carpaccio dressed with fresh strawberries, cream cheese, a balsamic vinegar red wine reduction, dusted with bacon dust

Caprese

Slices of fresh tomato and buffalo-milk mozzarella with a drizzle of basil pesto

Sesame crusted tuna

Tuna encrusted with sesame seeds, seared and sliced, served on a bed of cucumber spirals, topped with a ponzu dressing and sticky soya sauce reduction

Calamari duo

Grilled calamari tubes and deep-fried crispy calamari tentacles with a lemon-garlic aioli

Mains

Fillet

250g fillet medallion grilled to your preference, served with a sauce and side dish of your choice

Queen prawns

Butterflied queen prawns, flame grilled, served with a sauce and side dish of your choice

Line fish

250g fillet of fish, simply grilled with your choice of lemon butter or cajun spice flavouring, served with a side dish of your choice

Sushi for one (17 piece)

Salmon California (4), tuna chilli roses (3), prawn nigiri (2), salmon maki (4), prawn hot crunch (4)

Pollo involtini

Tender chicken breasts stuffed with spinach, ricotta and Parma ham topped with a creamy wholegrain mustard sauce served with a side dish of your choice

Spinach and ricotta ravioli (v)

Delicate pasta parcels filled with spinach and ricotta, worked into our signature padella sauce

Choice of one side dish;

Parmesan mash, roast vegetables, savoury rice, Italian spinach and butternut, potato wedges or salad

Desserts

Crème brûlée

Tiramisu

Chocolate lava cake

Baked cheesecake

Substitutions will be recommended should we incur unavailability of stock items or indicated dietary requirements

