

Valentine's Day SPECIALS

13TH, 14TH & 15TH FEBRUARY
LUNCH & DINNER

ENTRÉES

M/V

Seared Scallops

22/24

Cauliflower purée, brown butter and
lemon myrtle GF

Crispy Pork Belly

19/21

Davidson plum glaze, apple and fennel
slaw GF

MAINS

Slow-Roasted Lamb

39/41

Shoulder

Garlic, rosemary potatoes, asparagus,
lemon and native herbs GF

Roasted Whole Barramundi

35/37

Charred broccolini, shallot potato purée,
lemon, capers and parsley sauce GF

DESSERT

Persian Love Cake

12/13

Served with whipped cream, pistachio
slivers and fresh raspberries