



CUPID'S CABARET

VALENTINE'S DAY MENU

Please choose one option from each course

ENTRÉE TO SHARE

SEAFOOD TASTING PLATE

Sydney rock oysters, prawn and avocado tian, smoked salmon croquette, salt and pepper calamari, saffron aioli and lemon

ANTIPASTO TASTING PLATE

Prosciutto, salami, gypsy ham, olives, roasted pumpkin and fontina cheese arancini, cornichons, peppers, dips, assortment of artisan breads and a selection of condiments

MAIN

TASMANIAN SALMON FILLET

Lemon parmesan and pea risotto, pickled cucumber and olive oil

GRILLED SCOTCH FILLET

Potato gratin, buttered greens and red wine jus

RIGATONI RAMANO v

Crushed tomatoes, green peas, creamy pink sauce and parmesan

DESSERT

RED VELVET CHOCOLATE HEART

Chocolate tuile and wild berry compote

CHEESE PLATE

Farmhouse cheese, quince paste, grapes, dried fruit, crackers and lavosh