



# vintaged valentine's dinner menu

## **Cocktail on arrival**

Elderflower liquor & rosé vodka martini

## **Bread to start** DF

with balsamic vinegar and olive oil

## **APPETISERS**

### **Oyster with Champagne Zabaione**

#### **Burrata e Tartufo Nero** V

Burrata cheese and black truffle

## **YOUR CHOICE OF STARTER**

### **Capesante e Jalapeno** DF/GF

Pan fried half shell scallops with jalapeno dressing, lemon pearls and fennel citrus salad

### **La Tartara di Manzo** GFO

Classic beef tartare with capers, mustard, cornichons, Tabasco and crispy bread

## **YOUR CHOICE OF MAIN**

### **250gm Rump Tail End**

Served with bone marrow, pangrattato, lemon and your choice of sauce

### **Snapper** GF

with mango, tomato and Spanish onion salsa

## **YOUR CHOICE OF SIDE**

Truffle salted fries DF/VG

Roasted garlic and potato purée GF/V

Rocket & pear salad, white balsamic dressing GF/DF/VG

Steamed seasonal vegetables GF/DF/VG

## **DESSERT**

### **Une Storia D'amore**

Flavours of white peach, Rossini, red berries and pistachio

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | GFO Gluten Free Option

Other dietary options available on certain menu items.

All menu items are prepared in areas where allergens may be present. Please ask us if you wish to know more about the ingredients used.