

Valentine's Day

STARTER

Newfoundland Bouillabaisse \$15

tomato based seafood stew with local seafood,
finished with a saffron rouille served with a garlic slice

Goat Cheese & Vegetable Terrine \$15

red and yellow peppers in herbed goat cheese, wrapped with a layer of zucchini,
served on a beetroot lavash, finished with beetroot gel and sesame seeds

Tuna Tartar \$23

diced yellowfin tuna mixed with scallions, soy sauce, sesame oil,
lime & crushed chili on a bed of avocado, served with tortilla chips

Love Crunch Salad \$18

arugula & spinach tossed with strawberries, coconut flakes & granola
in a blasamic dressing, finished with dollops of mascarpone cheese

Lobster Ravioli \$20

house made pasta filled with butternut squash, lobster & confit leek
on butternut squash sauce, finished with toasted almonds

MAIN

Surf & Turf \$63

7oz tenderloin with a caramelized onion demi,
a colossal shrimp & pineapple skewer, served with parmesan truffle fries

Cod \$32

filet of cod wrapped in swiss chard
served with a rich & creamy mushroom rissoto

Bacon Wrapped Chicken Roulade \$31

chicken breast stuffed pistachio & apricot breadcrumb, wrapped in bacon & baked
finished with a roasted red pepper coulis and herbed oil

Confit Duck \$40

confit duck leg with pickled apple & peppercorn sauce
on a bed of braised brown lentils finished with chili oil

Zucchini Pesto \$29

house made bucatini pasta tossed in a zucchini pesto with sundried
tomatoes & ricotta cheese, finished with toasted pine nuts

Add Sliced Chicken 6 Add Shrimp (5) 18