

V'DAY MENU

A welcome cocktail per person

CHOICE OF ENTRÉE TO SHARE

Marinated Olives* & Prawn Skillet*

Crispy Croquettes & Chorizo, Haloumi, Pineapple with Chimichurri*

Empanadas* & Chargrilled Octopus*

CHOICE OF MAIN

Rainbow Trout Fillet*

Covered in a rich almond sauce. Served with coriander rice and grilled vegetables.

Chicken Breast Fillet*

In a Peruvian style walnut and yellow chilli sauce, olives, feta and sweet potato crisps. Accompanied with potato & spinach gnocchi.

Pork Belly*

On a creamy mash potato, homemade apple chutney, served with spinach, beetroot, pumpkin, and feta.

Fettuccine

With prawns, calamari, barramundi and cherry tomatoes, cooked in our fragrant, mildly spicy coconut seafood sauce, topped with parmesan cheese.

Potato and Spinach Gnocchi*

In almond sauce with cherry tomatoes, basil and parmesan.

DESSERT PLATE TO SHARE

Bayles Vanilla Bean Panna Cotta* & Eaton Mess*

B SOUTH AMERICAN HIVE

*Gluten Free