

# Valentine's Day

3 courses \$89 per person

2 courses \$69 per person

## *Starter*

Selection of homemade dips, olives and fresh bread\*

## *Entrée*

Australian Calamari, stuffed with prawn and barramundi,  
char grilled and served on Balkan style potato salad

Cevapcici, house special Balkan style skinless Angus beef sausages, traditionally on  
freshly diced Spanish onion and ajvar, a red pepper relish

Char grilled scallops and pancetta brochettes on shaved grana padano, pear and rocket salad

Avocado Vinaigrette, avocado on tomato salsa with goat cheese  
and balsamic vinegar reduction

## *Main*

Premium MSA graded aged steak, your choice of either Tey's Angus Porterhouse 250g  
or Tey's Grassland Scotch fillet 250g, on roasted potatoes, green beans and  
a side of garlic cream sauce

Char grilled Wild Barramundi, on prawn bisque paella rice and steamed seasonal vegetables

Free ranged chicken breast fillet with char grilled Mediterranean vegetables and chimichurri

Vegetarian Stuffed Pepper, red pepper stuffed with portabella mushroom,  
arborio rice and grana padano, slow-cooked and served with  
wilted spinach and extra virgin olive oil mashed potato

## *Dessert*

Vanilla Bean Cream Brulee

Warm sticky date pudding with butterscotch sauce and vanilla bean ice cream

Chocolate flourless almond cake with dark chocolate sorbet and Belgian chocolate grenache

Balkan style moist walnut baklava with lemon sorbet\*