



Book online
via **Orange Button**
on our [website](#)

Valentine's Day 2024

Wednesday, 14th February

A glass of Prosecco on arrival, 3 snacks & Mini a la Carte menu

\$145 per person,

[Deposit of \$75 per person required to make a booking]*

Times available

We can only offer a two-hour seating time-limit for bookings.

1st Dinner sitting

5:00pm – out by 7:00pm – Available
5:30pm – out by 7:30pm – Available
5:45pm – out by 7:45pm – Available
6:00pm – out by 8:00pm – Available
6:30pm – out by 8:30pm – Fully Booked

2nd Dinner sitting*

8:00pm – Fully Booked
8:15pm – Fully Booked
8:30pm – Available
8:45pm – Available
9:00pm – Available

PLEASE NOTE before you book:

ALL cancellations will incur a non-refundable \$10 per person booking fee, which covers charges by credit card provider, ResDiary (Online Booking System) AND Stripe (our secure on-line payment portal).



Valentine's Day 2024

A glass of Prosecco on arrival, 3 snacks & Mini a la Carte menu

NV Ruggeri 'Quartese' **Prosecco** Brut DOCG [Veneto, Italy]

Upgrade to French NV Tattinger Cuvee Prestige Brut @ \$15
or a **Bellini di Matteo** [Peach & berry puree, peach schnaps, prosecco] @ \$10

Snacks

Porcini & truffle **arancini** | Hiramasa **kingfish** | Eggplant **baba ghanoush**

eXtra Snacks available

Natural **oyster** with mignonette - \$6each

Seared **scallop**, skordalia, caviar butter - \$8each

entrees

Mooloolaba **prawn** & Ora King salmon **raviolo**, prawn-bisque

Tempura **zucchini flowers**, Heirloom tomato salad, stracciatella, dried black olives, basil oil

Pan fried, **quail** 'saltimbocca', soft polenta 'quattro formaggi', sage-vincotto

main courses

Pan seared Humpty Doo **barramundi**, pickled kohlrabi & taramasalata remoulade, Spanner crab sauce

Pan-seared Golden Plains **pork** loin & confit pork belly, 'agrodolce' red cabbage puree, broccolini, mustard fruits

Char grilled, Little Joe beef **scotch-fillet**, (300gms, Grass-fed, MB4+) roasted carrots, salsa verde, aged balsamic-jus

side dishes - \$15

Shredded cabbage salad, pistachio, parmesan, citrus dressing

Charred **zucchini** & **broccolini**, sesame seed dressing

Russet Burbank **potato roesti** 'chips', rosemary-salt, aioli

Lobster Special - \$30 surcharge

Butter poached Warrnambool Southern Rock **Lobster tail** (shelled)

saffron **spaghettoni**, crayfish & tarragon sabayon, roasted cherry tomatoes, Avrugia caviar

'la dolce vita' One plate with 3 desserts to share per couple

Lydia's Peach Melba **pavlova** with crème fraiche, raspberries, verbena poached peach
Matteo's signature dessert **'Limone'**: Yuzu-lemon sorbet, coconut cream, blackberry
Dark **chocolate** mousse delice, Amarena cherry



Valentine's Day 2024

Vegetarian/Vegan Menu

NV Ruggeri **Prosecco** di Valdobbiadene DOCG [Veneto, Italy]

∞∞∞∞ Vegan Snacks ∞∞∞∞

Smoky eggplant & tahini **baba ghanoush** 'cigar'

Salt baked beetroot tartare, horseradish

Porcini & truffle **arancini**

∞∞∞∞ entrees ∞∞∞∞

Your choice of entrée (available as main course)

Tempura **zucchini flower**, Heirloom tomato salad,
stracciatella, dried black olives, basil oil
(**Vegan** - caramelised beetroot fermented macadamia)

Four cheeses **agnolotti**,
eggplant, cherry tomatoes, toasted pine nuts, saffron butter
(**Vegan** - pasta basil & kale pesto)

∞∞∞∞ main course ∞∞∞∞

Cauliflower three ways...
roasted with pecorino, skordalia, tabbouleh
(**Vegan** – no pecorino)

∞∞∞∞ 'la dolce vita' ∞∞∞∞

A plate of 3 desserts to share per couple

Lydia's Peach Melba **pavlova** with crème fraiche, raspberries, verbena poached peach
Matteo's signature dessert '**Limone**': Yuzu-lemon sorbet, coconut cream, blackberry
Dark **chocolate** mousse delice, Amarena cherry

A plate of 3 **VEGAN** desserts to share per couple

'**Limone**' Yuzu sorbet, coconut cream, mango
Pera: Pear poached in Moscato, blackberry coulis, hazelnut praline
Black Forest: Dark chocolate ganache, cherry