

St Valentino

MENU

4 COURSES \$110 PER PERSON

Starters

House-made oregano and sea salt focaccia, served with aged balsamic and E.V.O.
(Choose one of the two options below)

Wagyu bresaola carpaccio with figs, goat's cheese and mustard cress
Caprese, heirloom tomatoes, buffalo mozzarella, pistacchio and basil pesto

Primi to Share (Mixed Fritto Misto Piccolo)

Tempura-fried zucchini flowers filled with ricotta and lemon
Arancini, honey-roasted beetroot, mozzarella & macadamia crumble
Croquettes, truffle pecorino & caramelised onions

Secondi – Choose One

Fish of the day

Char-grilled Scotch fillet (MB3, 280+ g, Southern Rangers, NSW), wild mushroom ragù, Chianti jus & porcini butter

Skull Island prawns risotto, saffron, cherry tomatoes, peas, prawn bisque & basil
House-made potato gnocchi baked in quattro formaggi fondue with vincotto, caramelised pears & walnuts

Egg pappardelle with 6-hour braised ox cheek ragù in tomato and red wine, finished with Parmigiano Reggiano

Dolci to Share

Tiramisu al pistacchio, layered Kahlúa-soaked sponge fingers, mascarpone and pistacchio cream folded with white chocolate zabaglione, served at the table

Chocolate Mousse, Belgian chocolate mousse rocher, strawberries, coulis & hazelnut praline

Add-On Sides

Green beans toasted with almond flakes, garlic, shallots & crumbled feta – \$15

Truffle fries with aioli – \$15

Garden salad, cos hearts, witlof, radish, cucumber, fennel and orange with mustard dressing – \$15