

# Happy Valentine's Day

Thursday 14<sup>th</sup>

2019

## Entrees

Sydney Rock Oysters \$5.50 Each  
Natural (GF)

Tempura Zucchini Flowers \$26  
filled with ricotta & spinach, balsamic glaze, pumpkin purée

Saikou Salmon Sashimi \$29  
Served w/ accompaniments

Salt & Pepper S/A Calamari \$28  
fried onion, shallots, garlic & chilli

Beef Carpaccio \$28  
w/ parsnip puree, confit tomato, gherkins & cabernet sauvignon vinegar (GF)

Buffalo Mozzarella Salad \$22  
heirloom cherry tomatoes, pine nuts, basil & balsamic olive oil

Sautéed King Prawns \$33  
w/ citrus cream cheese sauce (GF)

Prawn & Crab Meat Salad \$35  
w/ quinoa, baby beetroot, pomegranate & seafood sauce

## Mains

Grilled Tasmanian Salmon Fillet \$43  
w/ potatoes, cauliflower, pickled raisins & baharat

Grilled Cone Bay Barramundi Fillet \$47  
pea purée, harissa gel, sweet potato shards & lemon olive oil

Battered Sand Whiting Fillets \$39  
w/ salad greens, chips & tartare sauce

Oven Roasted Chicken Breast Supreme \$38  
w/ sweet potato mash & green beans, mustard sauce

Ship & Shore \$89  
200g grass fed eye fillet served with potato mash & veal jus,  
200g lobster tail & tarragon lemon butter sauce

Grass Fed Eye Fillet \$55  
w/ eschallot tarte tartine, marinated field mushroom, steamed asparagus, celeriac purée,  
mavrodaphne jus

Homemade Thyme & Potato Gnocchi \$33  
confit mixed mushrooms, parmesan, truffle oil

Whole Lobster Mornay \$165 (700gr)  
w/ steamed vegetables and chat potatoes

Lugarno Hot & Cold Seafood Platter for Two \$210

**All prices are inclusive of GST**

