

VALENTINES DAY

3 COURSES \$95

Entree

ZUCCHINI FLOWERS

STAFFED WITH RICOTTA, LEMON ZEST

BEEF CARPACCIO

ROCKET, SHAVED PARMESAN

SCALLOPS

CAULIFLOWER AND KIPFLER POTATOES PURE', CRISPY PANCETTA

Main

GNOCCHI

PUMPKIN, GOAT CHEESE, CAVOLONERO

SPAGHETTI

LOBSTER & PRAWN MEAT, TOMATO BISQUE SAUCE

BARRAMUNDI

CHEERY TOMATO, BLACK OLIVES, RED ONION, WHITE WINE

LAMB RUMP

ROASTED HEIRLOOM CARROTS, RED WINE REDUCTION

Side + 10

BABY COS, HONEY & MUSTARD DRESSING

SHOESTRING FRIES WITH MEDITERRANEAN SEASONING

Dessert

CUORE ROSSO

VANILLA CREMOSO, RASPBERRY COULIS, LYCHEES CAKE

CHOCOLATE LOVE

DARK CHOCOLATE MOUSSE PAVE', CHOCOLATE CAKE, COCOA LEAF

OUR MENU IS BASED ON SEASONAL PRODUCE AVAILABILITY AND MAY BE SUBJECT TO CHANGE
ALLERGIES: ASK A MEMBER OF STAFF FOR ANY QUESTIONS REGARDING ALLERGIES. OUR KITCHEN IS NOT A GLUTEN FREE ENVIRONMENT.

PLEASE NOTE: ALL CREDIT CARD PAYMENTS WILL INCUR A 1.5% TO 1.9% PROCESSING FEE.

12% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS. WE ARE UNABLE TO SPLIT BILLS,

5% SURCHARGE ON FUNCTION SET MENU

fit@38CHAIRS
