

# VALENTINES DAY

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## Entree

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### **ZUCCHINE FLOWERS**

STAFFED WITH RICOTTA, LEMON ZEST

### **BEEF CARPACCIO**

ROCKET, SHAVED PARMESAN

### **SCALLOPS**

CAULIFLOWER AND KIPFLER POTATOES PURE', CRISPY PANCETTA

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## Main

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### **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

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## Side + 10

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**BABY COS, HONEY & MUSTARD DRESSING**

**SHOESTRING FRIES WITH MEDITERRANEAN SEASONING**

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## Dessert

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### **CUORE ROSSO**

VANILLA CREMOSO, RASPBERRY COULIS, LYCHEES CAKE

### **CHOCOLATE LOVE**

DARK CHOCOLATE MOUSSE PAVE', CHOCOLATE CAKE, COCOA LEAF

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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.

15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS AND SUNDAYS. WE ARE UNABLE TO SPLIT BILLS.

5% SURCHARGE ON FUNCTION SET MENU

fit@38CHAIRS

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