

Valentine's Day

SPECIAL MENU

\$75pp

TO DRINK

'BE MY VALENTINE' COCKTAIL

strawberry gin, aperol, lemon and pomegranate

DUX BEER OR WINE

APPETIZER (SHARE PLATTER)

IKA MATA

marinated fish of the day with chilli, coconut cream, coriander, herbs and spices, served with a Vic's seeded loaf

OYSTERS

natural Pacific oysters

ARANCINI

pumpkin, sage and feta risotto balls

QUINOA CAKES

quinoa, carrot and roasted pumpkin cakes

MAIN COURSE (CHOICE OF)

CRUSTED FISH

oven-baked in a lemon-coriander crumb + house-made tartare sauce with baby carrots and green beans

POACHED SALMON

poached Akaroa salmon on horseradish cream potatoes with baby carrots and salad garnish

PASTA

fresh tagliatelle tossed in olive oil, olives, chilli, herbs and garlic topped with Italian bread crumbs

DESSERT

MILKYBAR CHEESECAKE

House-made cheesecake served with berry coulis and chocolate covered strawberries