

VALENTINES DAY MENU 2023

SAN LORENZO

FIRST COURSE - For All

Leek & Stracciatella mille feuille, olive crumb, pickled zucchini (VEG)

ENTREE - Your choice of

Seared yellow-fin tuna, black caviar, wakame, preserved lemon dressing (GF)

Crisp smoked scarmorza, golden crumb, roquette puree, beetroot relish, freeze-dried bocconcini

Pork & scallops, Otway pork belly, local bay scallops, cauliflower fricassee (DF option)

Home-made gnocchi, white rabbit ragu, golden cherry tomatoes, marjoram

MAIN COURSE - Your choice of

220g grass fed eye fillet, BBQ potato fondant, broccolini florettes, pickled onion, black truffle (GF)

Haylesbury Cross duck breast, baked Lebanese eggplant, fresh fig, sangiovese sauce

Fish of the day - Gold Band Snapper fillet, kipfler potatoes, saffron beurre blanc (GF)

WA crab tortellini, seafood velouté, king crab, tomato skins, sorrel (DF)

Farmers market risotto, asiago, basil, zucchini flowers (VEG)

SIDES - 10 Each

Crispy Fries

Rocket & Parmesan salad

Sauteed Asparagus & Green beans

SHARING DESSERT - Serves Two

Bombe Alaska, raspberry parfait, white chocolate mud cake, torched meringue, raspberry anglaise

OR

Cheese plate, homemade lavosh, quince paste, macerated grapes

Maffra Cheddar (Aus), Cashel Blue (Ire), Donge Double Cream (Fra)

gf | gluten free

df | dairy free

veg | vegetarian

n | contains nuts

Please note the above menu is subject to change based on produce availability and chef adjustments.