

VALENTINES DAY DINNER MENU 2024

SAN LORENZO

FIRST COURSE - For All

Lemon thyme crumpet, crab remoulade, celery leaves

ENTREE - Your choice of

Scallop ceviche, habanero & lime granita, pickled zucchini, honey dew (GF/DF)

Western Australian octopus, poached kipfler potato, broad bean, quike, aperol dressing (GF)

Quail cigar, truffle mushroom farce, crisp pastry, red cabbage dust

Tempura zucchini flower, golden peach, tomato caper salsa, buffalo ricotta, basil gel (V)

Gnocchi house made, roasted pork fennel sausage, shredded radicchio, herbed feta

MAIN COURSE - Your choice of

Porterhouse steak, grain fed 300g, caramelised onion, corn beef gratin, sauce dienne (GF)

Lamb rump, pasture fed, fried lamb shoulder, drunken fig, celeriac purée

Gold band snapper fillet, roasted artichoke, baby fennel, saffron beurre blanc (GF)

'Spaghettini Vongole', SA clams, chilli, garlic, white wine, olive oil (DF)

'Casarecce alla Norma', fresh spiral pasta, rich tomato sugo, roasted eggplant, black olives, basil (V)

SIDES - 10 Each

Crispy fries

Rocket & parmesan salad

Sauteed asparagus

DESSERT - Your choice of

Peanut butter parfait, plum jam, freeze dried peanut brittle

Basque cheesecake, raspberry sorbet

'Paradiso del Cioccolata', plate of chocolate delights including mousse & truffles

Cheese plate, homemade lavosh, fig chutney, fresh apple

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

V | vegetarian

GF | gluten free

DF | dairy free

N | contains nuts

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