



VALENTINES DAY 14TH FEBRUARY 2026 

EVENING MENU FROM 5:00PM

ENTRÉE: (choose one)

- **Salad of fresh fig, roasted beetroot, gorgonzola croutes, yoghurt dill dressing (V)**
- **Gigli pasta tossed with mushroom ragu, peas and parmesan, rocket pesto (GFA, V)**
- **Prawn saganaki, tomato and fetta, crusty bread (GFA, DFA)**
- **Zucchini flowers, lentil and tahini tabbouleh, crispy chickpea batter, tomato and fermented chilli ketchup (GF, Vegan)**

MAIN: (choose one)

- **Market fish with parsley potatoes, smokey eggplant and pepperonata (GF, DFA)**
- **1824 Wagyu Sirloin Mb6-7 with Rustica seasoned pomme frites, café de paris, red wine jus (GF)**
- **Greek style roasted cauliflower with crispy lentils and seeds, pomegranate, pickled onion, fetta, hommus and paprika yoghurt (GF, Vegan option)**
- **Chicken golden spiced filled with pistachio parsley butter, smokey eggplant and almond tabbouleh, pan juices (GF, DFA)**

DESSERT: (choose one)

- **Burnt honey vanilla roasted stonefruits, toasted almond crumble (GFA)**
- **Salted chocolate marquis with crème diplomat**
- **Persian tiramisu with crème anglaise, mascarpone, raspberry coulis, fresh raspberries, chocolate**

3 course 120 - Price inclusive of gst / card surcharge applies

[Valentines Evening Bookings](#)