



# Valentine's Day

## MENU

**Two course meal | \$85pp or Three course meal | \$99pp**

*Enjoy a glass of Peterson House Sparkling Cuvee or Pink Blush, or a schooner of tap beer of your choice*

### Starters

Damper, olive oil, caramelised balsamic, dukkah | \$12

Corn bread, corn salsa, jalapeno honey butter (GF) | \$14

Garlic & herb bread (add bacon & cheese \$3) | \$8

Port Stephens Sydney rock oysters natural | 1/2 doz \$26 / doz \$44

Port Stephens Sydney rock oysters kilpatrick | 1/2 doz \$28/ doz \$48

### Entree

Salt & pepper squid, mango & pineapple salsa, toasted coconut (GF, DF)

Spiced honey BBQ pork belly bites, creamy slaw (GF, DF)

Garlic prawns, onion, chilli, sourdough (5) (DF opt, GF opt)

Buffalo chicken wings, blue cheese sauce, green onion (GF)

Field mushrooms, spiced hummus (DF, GF, Vegan)

### Mains

Grilled swordfish, baked fennel, radish & fennel salad, chimichurri, tarragon butter (GF)

House-smoked BBQ beef short rib, BBQ glaze, chips, slaw (GF, DF)

Gnocchi, rich tomato sauce with sauteed onions, cherry tomato, rocket, feta (Vegan opt)

Pork cutlet, chips/salad or mash/veg, with red wine jus

350g 100 day grain fed Sirloin, chips/salad or mash/veg, with your choice of sauce

### Dessert

Chocolate tart with candied orange zest, orange mousse and pomegranate

Sticky fig pudding with butterscotch sauce, candied walnuts and vanilla ice cream

Churros, cinnamon sugar, vanilla bean icecream, choc & caramel sauce, strawberries

Coconut icecream, pineapple compote, spiced rum syrup, coconut tuille (GF, DF, Vegan)

### Petit Four

Chefs selection & white chocolate strawberry liqueur

