

Valentines Day

@ The Dart & Feather

14th February 2018

\$95pp

Includes Champagne on arrival

Your choice of any bottle of selected Red, White or Sparkling

Course 1

Our specialty hand-made Rosemary & Garlic pizza selection

Course 2

Anti-Pasto - Sliced Serrano Jamon, hot sopressa salami, mild cacciatori, vine ripened cherry tomatoes, truffle infused ricotta, marinated olives, crusty bread

Course 3

Black sashimi tuna loin, soba noodles, ginger, mirin and miso dressing

Course 4

Sweet potato gnocchi, asparagus, creamy taleggio, fresh herbs, olive oil (V)

Intermezzo Strawberry sorbet, Prosecco

Course 5

Sous Vide Riverina black angus striploin, bordelaise jus (GF)

Buttered green beans, toasted almonds & Reggiano

Baked eggplant gratin, smoked scarmorza cheese

Course 6

Chocolate Decadence

Chefs choice Chocolate Trio

