

# Valentine's Day!

14th February

2 Course Churrasco

Main & Dessert

## THE CHURRASCO SWORDS

- CHAR SIU PORK SCOTCH with hoisin, ginger and garlic
- HUON TASMANIAN SALMON marinated in soy, mirin, ginger, sesame oil and wasabi
- FIRE ROASTED LEG OF LAMB in cilantro, garlic, mint, orange zest, lime juice, oregano (GF)
- LEMON AND LIME CHICKEN DRUMSTICKS, ginger, garlic, jalapeño, garlic and rum glaze (GF)
- DRY AGED BEEF STRIP LOIN rubbed with garlic salt rub and skewered with green capsicum (GF)
- MSA GRADE GRASS FED BEEF RUMP CAP seasoned with rock salt (GF)
- HAND CRAFTED PORK AND FENNEL SAUSAGES
- BABY BACK RIBS in maple syrup and apple cider vinegar glaze (GF)
- FRESH PINEAPPLE marinated in cane sugar and cinnamon (VV)

## THE ACCOMPANIMENTS

- BRAZILIAN CHEESE BALLS (GF) (V)
- SALT AND PEPPER SQUID with chipotle mayo and mint tomato salsa (GF)
- PRAWN & PORK CHINESE CRISPY BALLS with Teochew golden orange sauce (GF)
- ROASTED POTATOES, sumac, sea salt, labneh, paprika (GF) (V)
- SALAD of crisp lettuce, roma tomatoes, cucumber, Japanese radish, Spanish onion, balsamic vinaigrette (GF) (VV)
- GREEN BEANS, CARROTS, SNOWPEAS, extra virgin olive oil, toasted almonds, tarragon (GF) (VV)

## THE DESSERT (GF)

### ASSIETTE OF JUNGLE DESSERTS

- CHOCOLATE CUP FILLED with white chocolate mousse, dark chocolate shavings
- LEMON CURD TARTLET with fresh Australian blueberries
- RAW CHOCOLATE NUT SLICE peanut, cashew nut, walnut and honey with chocolate ganache
- PEANUT BUTTER SEMI FREDDO with strawberry compote
- KIWI FRUIT AND MIDORI ICE POP

PLUS CHOCOLATES TO SHARE

\$59pp Lunch or Dinner