



Book online  
via **Orange Button**  
on our [website](#)

## *Valentine's Day 2025*

Friday, 14<sup>th</sup> February

*On arrival, a glass of Ruggeri Superiore 'Quartese' Prosecco  
or Zonzo Estate Zoncello Limoncello Spritz on arrival,*  
followed by 3 **snacks**, a la Carte **entree & main course**, finishing with a **dessert** plate to share

**\$150** per person,

*[Deposit\* of \$75 per person required to make a booking]*

### Times available

*We can only offer a two-hour seating time-limit for bookings.*

#### 1<sup>st</sup> Dinner sitting

5:30pm – out by 7:30pm – Available  
5:45pm – out by 7:45pm – Available  
6:00pm – out by 8:00pm – Available  
6:15pm – out by 8:15pm – Fully Booked  
6:30pm – out by 8:30pm – Fully Booked

#### 2<sup>nd</sup> Dinner sitting\*

8:00pm – Fully Booked  
8:15pm – Available  
8:30pm – Available  
8:45pm – Available  
9:00pm – Available

#### **PLEASE NOTE before you book:**

ALL cancellations will incur a non-refundable \$10 per person booking fee, which covers charges by credit card provider, ResDiary (Online Booking System) AND Stripe (our secure on-line payment portal).



# Valentine's Day 2025

**A glass of Prosecco on arrival, 3 snacks & Mini a la Carte menu**

NV Ruggeri 'Quartese' **Prosecco** Brut DOCG [Veneto, Italy]  
or Zonzo Estate **Zoncello** Limoncello Spritz on arrival,

**Upgrade to French NV Tattinger Cuvee Prestige Brut** @ \$15  
or a **Bellini di Matteo** [Peach & berry puree, peach schnaps, prosecco] @ \$10

## Snacks

Cacio e Pepe **arancini** | Hiramasa **kingfish** crudo | Wagyu beef **bresaola**

*eXtra Snacks available*

Natural **oyster** with mignonette - \$6each

Seared **scallop**, skordalia, caviar butter - \$8each

## entrees

Mooloolaba **prawn** & Ora King salmon **raviolo**, prawn bisque sauce

Tempura **zucchini flowers**, Heirloom tomato salad,  
stracciatella, dried black olives, basil oil

**Rigatoni**, duck confit, porcini & truffle tapenade velouté sauce

## main courses

Pan seared Humpty Doo **barramundi**,  
pickled kohlrabi & taramasalata remoulade, Fioretto cauli-blossom, dashi-butter sauce

Crumbed free-range **pork** cutlet 'alla Milanese',  
braised cabbage & leeks, wholegrain mustard sauce

Char grilled, Union Station **beef scotch-fillet**,  
potato roesti 'chip', broccolini, steak 'Dianne' sauce

## side dishes - \$15

Organic leaf **salad**, aged balsamic

Charred broccolini, lemon dressing

Twice cooked **potatoes**, rosemary-salt

**Seafood Special** - \$30 surcharge

Glacier 51 Patagonian **toothfish** + tempura Moreton Bay **bug tail**  
saffron **spaghettini**, lobster-bisque sauce, roasted cherry tomatoes, *Avruga* caviar

**'la dolce vita'** One plate with 3 desserts to share per couple

Raspberry & white chocolate **Macarons**

Matteo's signature dessert **'Limone'**: Yuzu-lemon sorbet, coconut cream, blackberry

Dark **chocolate** mousse delice, Amarena cherry



# Valentine's Day 2025

## Vegetarian/Vegan Menu

NV Ruggeri **Prosecco** di Valdobbiadene DOCG [Veneto, Italy]

### ∞∞∞∞ Vegan Snacks ∞∞∞∞

Smoky eggplant & tahini **baba ghanoush** 'cigar'  
Salt baked **beetroot** tartare, labneh hung yogurt, sumac  
Cacio e Pepe **arancini**

### ∞∞∞∞ entrees ∞∞∞∞

*Your choice of entrée (available as main course)*

Tempura **zucchini flower**, Heirloom tomato salad,  
stracciatella, dried black olives, basil oil  
(**Vegan** - caramelised beetroot fermented macadamia)

Four cheeses **agnolotti**, butternut pumpkin puree  
(**Vegan** - pasta basil & kale pesto)

### ∞∞∞∞ main course ∞∞∞∞

Roasted **cauliflower**, Fioretto Cauli-blossom,  
miso-cashew puree, toasted buckwheat

### ∞∞∞∞ 'la dolce vita' ∞∞∞∞

*A plate of 3 desserts to share per couple*

Raspberry & white chocolate **Macarons**

*Matteo's signature dessert 'Limone':* Yuzu-lemon sorbet, coconut cream, blackberry  
Dark **chocolate** mousse delice, Amarena cherry

*A plate of 3 **VEGAN** desserts to share per couple*

'**Limone**' Yuzu sorbet, coconut cream, mango

**Pera:** Pear poached in Moscato, blackberry coulis, hazelnut praline

**Black Forest:** Dark chocolate ganache, cherry