

Valentines Day



MENU

FIRST COURSE

**Assortment of three Italian
Cured and Smoked Meats**
*with chargrilled and marinated vegetables
and warm olive sourdough*

SECOND COURSE

House Made Blue Swimmer and Chive Ravioli
with white wine alfredo sauce and fish crackling

THIRD COURSE

150g Sous Vide Eye Fillet
*with buttered potatoes, crisp pancetta, roast
portobello, mushrooms, calovo nero and pan jus*

FOURTH COURSE

Spiced Red Wine Poached Pear
*with almond and walnut clusters, mixed berries
in reduction and vanilla creme*

FIFTH COURSE

Australian Cheese
*with pear and cinnamon quince,
oven dried fruits and lavosh*

BEL CIBO

— contemporary italian dining —