



Valentine's Day

Monday 14 February 2022

ENTRÉE

Pan Seared Scallops, Nduja Butter, Parsnip Puree, Gremolata. (GF)

Honey Roasted Black Figs, Goats Cheese, Toasted Walnuts and Pomegranate. (VEG)

Beef Crudo, Confit Egg Yolk, Mustard Leaves, Radish, Truffle Pecorino.

MAIN

Orange and Ricotta Ravioli, Beurre Noisette, Sage and Almonds. (VEG)

Pancetta Wrapped Roasted Monk Fish, Thyme Risotto, Cannellini Beans, Lemon Butter Sauce. (GF)

Rump of lamb, Jerusalem Artichokes Puree, Wild Mushrooms, Madera Sauce. (GF)

DESSERT

Hazelnut Praline Bavaois, Dark Chocolate Mousse, Cacao Crumble

\$99_{pp}

Full payment required at the time of reservation
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