

Russo Estate

# Valentine's Day



WEDNESDAY 14TH  
FEBRUARY


3 COURSE ROMANTIC DINNER

FROM 5PM

\$85 PER PERSON



BOOK NOW



Russo Estate

# Valentine's Day

WEDNESDAY 14TH OF FEBRUARY

FROM 5:00PM

## Shared Entree Platter

Buffalo cauliflower bites, flatbread with dip, lemon pepper calamari, mushroom, and black truffle arancini, rocket, and housemade olives.

## Choice Of Main

### French Cut Chicken GF

with mashed potato, steamed vegetables, seeded mustard sauce finished with fried leek

### Duck Confit Leg GF

with potato, wild rice, steamed vegetables, and Asian sauce

### House-made Spinach & Ricotta Tortellini

florentine sauce with bacon served with rosé sauce finished with herbs

### 8-Hour Braised Beef Cheek GF

broccolini, baby carrots, mashed potato & sweet potato crisp served with a red wine jus

### Tuscan Lamb Salad GF

Marinated lamb tenderloins, wild rice, cranberries, feta, and tomato with honey lemon glaze

### Grilled Baramundi Fillet

zucchini, broccolini, creamy dill sauce, and tempura scallops

### Risotto Primavera GF VG DF

Napoli sauce with roast vegetables, garlic, olives, and spinach

## Choice Of Dessert

### House-made Tiramisu V

### Vanilla Pannacotta GF V

with raspberry coulis

### Baked cheesecake GF V

with strawberries & double cream

### Sticky date pudding V

with icecream

### Trio of sorbets V GF

v= vegetarian | gf = gluten free | vg = vegan | df = dairy free

