



Russo Estate

# Valentine's Day

FRIDAY 14TH OF FEBRUARY 2025

FROM 5:00PM

## Shared Entree Platter

Lemon pepper calamari, mushroom and black truffle arancini, buffalo cauliflower bites, flatbread with homemade dips, and marinated olives.

## Choice Of Main

### 8-Hour Braised Beef Cheek GF

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

### French Cut Chicken GF

mashed potato, steamed vegetables, seeded mustard sauce finished with crystal spinach

### Slow-cooked Lamb Shank GF

potato mash, broccoli, carrots and red wine jus garnished with beetroot crisp

### House-made Spinach & Ricotta Tortellini V

House-made tortellini served with creamy wild mushroom sauce, infused with truffle oil and herbs, topped with parmesan

### Halloumi Salad GF V

wild and brown rice, avocado, cherry tomato, onion, cucumber, rocket and honey lemon dressing

### 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 Panna Cotta GF V  
with raspberry coulis

Baked Cheesecake GF V  
with strawberries & double cream

Sticky Date Pudding V  
with ice-cream

Vanilla Ice-cream GF V

V= vegetarian | GF = gluten free | VG = vegan | DF = dairy free

