



Cucina 105

Valentine's Day

Set Menu \$70 per person

Primi (Entrée (choice of 1)):

Oysters Natural – Half Doz Natural Oysters with vinaigrette

Stuffed Zucchini Flowers – Stuffed with prawns, mozzarella and breadcrumbs

Caprese Insalata – Heirloom tomato, bocconcini and basil

Woodfire Margherita – with buffalo Mozzarella, virgin olive oil and basil

Secondi (Main (choice of 1)):

Lamb Shank with Sweet potato puree and split peas

Deep Sea Ocean Trout Fillet with roasted vine grape tomato and sweet potato puree

Eggplant Parmigiana – baked eggplant with tomato, basil, parmesan and bocconcini

Spatchcock – served on a bed of rosemary and chilli napoletana sauce with seasonal vegetables and creamy mash potato

Contorni (Sides):

Creamy Mash Potato \$8

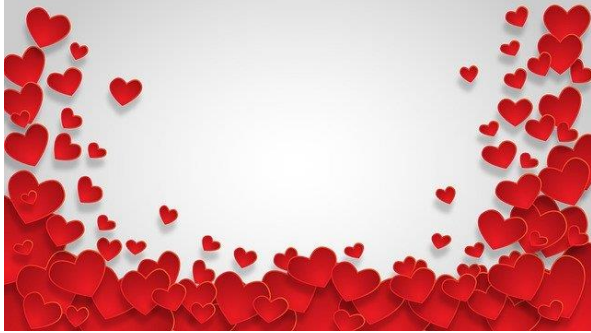
Shoestring Chips \$8

Broccolini with shivered almonds \$8

Pear and Rocket Salad \$10

Dolci (Dessert: to share for 2 people)

Dessert Platter – 1 Vanilla Cannoli, 1 Chocolate Cannoli, 1 Vanilla Panna Cotta and a scoop of pistachio gelato on a chocolate lava sauce



Cucina 105
Valentine's Day

Set Menu \$70 per person

Vegan Menu

Primi (Entrée):

Stuffed Zucchini Flowers – vegan mozzarella cheese, breadcrumbs and vegan bacon on a bed of capsicum sauce

Pasta:

Vegan Mushroom Risotto

Secondi (Mains):

Eggplant Parmigiana with Vegan Cheese

Dolci (Dessert):

Donuts with vegan melted Chocolate