

# VALENTINE'S DAY 3 COURSE MENU

*Empire*  
LOUNGE  
R95E BAY

## ON ARRIVAL

### FOCACCIA

Whipped butter

### OLIVES

House marinated young olives, lemon oil

## ENTRE

(CHOOSE ONE)

### APPELLATION OYSTERS

Apple mignonette granita, finger lime, lemon

### SCALLOP TOAST

Prawn Scallops mousseline on sourdough, spring onion, sesame, fermented chilli aioli

### YELLOWFIN TUNA TARTARE

Ponzu dressing, avocado, honey cured yolk, prawn cracker

## MAIN

(CHOOSE ONE)

### PAN FRIED SNAPPER 200G

Baby sugar plum tomato, capsicum, green olives, capers

### PASTA

Spaghetti, homemade tom yum paste, calamari, prawn mussels

### STRIPLOIN MB2 +250G

Chips, herb butter, red wine jus

## SIDES TO SHARE

(CHOOSE ONE)

### BUTTERCUP LETTUCE SALAD

Beetroot, radish, verjuice dressing

### BURNT BRUSSEL SPROUT

Sweet chilli glaze, sesame

### SHOESTRING CHIPS

Truffle, parmesan

## DESSERT

(CHOOSE ONE)

### RASPBERRY CHOCOLATE FONDANT

Pistachio ice cream, berry coulis, fruits

### APPLE RHUBARB CRUMBLE

Cinnamon, apple, rhubarb compote butter crumble, fruits, ice cream

### AFFOGATO

Espresso, ice cream with alcoholic twist, nutty flavour

# \$99PP

