



BISTRO LAGO



VALENTINE'S DAY MENU

5-course dinner | \$130 per person

Includes a glass of Strawberry Margarita on arrival



Antipasto

Selection of cured meats, marinated vegetables, pesto's, pickled vegetables, cheeses, olives, artichokes, crisp breads, grilled breads and herbs

Vitello Tonnato

Poached and chilled Veal girello, white tuna belly mayonnaise, baby capers, caper berries, extra virgin olive oil

Summer Green Gazpacho

Chilled basil, cucumber, capsicum, tomato soup, picked spanner crab, avocado, croutons, chives

Main

Hapuka Saltimbocca, quick ratatouille, salt cod croquette
or

Gorgonzola crusted beef fillet, buttered spinach, potato gratin,
Chianti jus

Dessert Platter

Tiramisu, panna cotta, nut caramel, red velvet cake, selection of Gelatos, fruits

Executive Chef | Hamish Neale