



Baia
THE ITALIAN

Valentine's Day

WEDNESDAY
FEBRUARY 14TH

3 course set menu
\$65 per person

ENTREE

Scallop cucumber tartare with light grilled prawns cocktail, dehydrated Kalamata olive and basil oil

Shredded confit duck ragout rolled in filo pastry served with parmesan and rocket leaves salad and glaze balsamic

Pumpkin arancini topped with feta in a roasted pepper sauce

MAINS

Dukkah crusted lamb rump with roasted paprika spiced hand cut potato wedges, sautéed kale and red wine jus

Medium cooked grilled salmon with mixed grilled asparagus, baby carrot and baby corn served in black pepper bernaise sauce

Duo of melanzane with provolone, shaved parmesan & napolitana sauce

DESSERT

Spiced rhubarb and orange crumble topped with chantilly cream

Chocolate soufflé with coconut gelato and cocoa dust