

REZZ
BISTRO

Valentine's Day
2 Course \$50pp
3 Course \$65pp

ENTREE

your choice of

SMOKED SALMON AND LEEK QUICHE

Served with capsicum, pumpkin and parmesan salad and horseradish cream

TASTING PLATE

Ciabatta bread with dukkha, extra virgin olive oil and aged balsamic, pumpkin and fetta arancini ball and salt and pepper squid

OCEAN COMBO

Half lobster tail, duo of oysters, half shell scallop topped with leek and bacon butter

MAINS

your choice of

LEG AND BREAST DUCK CONFIT

served with a l'orange potato fondant, puy lentils and broccolini

ROAST RACK OF LAMB

Served with rosemary potatoes, olives, cherry tomato and salsa verde

POACHED SALMON FILLET

Served on crushed kipfler potatoes with truffle oil, rocket salad and Bois Boudran sauce

300g BLACK ANGUS SCOTCH FILLET (MSA grade)

Served with smash cocktail potato, cherry tomato, kalamata olives, baby spinach and baby carrots

bread & butter accompany mains

please Turn over for Dessert

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VALENTINE'S DAY

DESSERT

your choice of

"OH SO SWEET" CHEESECAKE

Mini chocolate covered strawberry cheesecake on a crumbled orio cookie base, topped with fresh strawberries drizzled with white chocolate and served with a mixed berry salad

TORTA DE LES LECHES

A Vanilla flavoured light sponge cake, soaked in a Brandy infused sweet tres leches sauce, topped with lemon curd and berry ice cream

CHOCOLATE GATEAU

A sumptuous chocolate cake, topped with rich chocolate ganache, fresh strawberries and a drizzle of berry compote to finish

*all you need is love....
but a little chocolate now and then doesn't hurt*