

valentine's day

Azka
Restaurant
Wine & Tapas Bar

Entrees

Sesame coated prawn salad, fennel, orange, radish, cucumber, sesame dressing

Parma ham, grilled asparagus, Uralla free range poached egg, grain mustard honey dressing (GF)

Pappardelle pasta, field mushrooms, basil pesto, sun dried tomatoes, parmesan (V)

Superfood salad, watermelon, heirloom tomatoes, bocconcini cheese, kalamata olives, mint, pine nuts, extra virgin olive oil

Mains

Tasmanian Salmon fillet, Nicoise salad – beans, potato, cherry tomatoes, black olives, artichoke, hard boiled egg (GF)

Grilled Teriyaki chicken rice bowl, tomatoes, Lebanese cucumber, avocado, coriander, spring onion, sesame seeds, Teriyaki sauce (GF)

Thyme, rosemary & garlic roast eggplant, ratatouille, haloumi, pesto dressing (V)

Jack's Creek 150 days 400gm grain fed sirloin of beef, steamed broccoli, toasted almonds, harissa yoghurt, chunky chips, Diane sauce

Desserts

Grand Marnier crème brulee, sugar twist cookies

Elderflower, white chocolate panna cotta, pistachio, mango sorbet (GF)

Sticky toffee pudding, caramel ice cream, butterscotch sauce

Baked Alaska, vanilla bean ice cream, raspberry sorbet, brandy snap, orange sauce

2 courses – 79 per person

3 courses – 89 per person

