

# UNION

**VALENTINE'S DINNER**  
**14 FEBRUARY 2024, 6-9pm**  
**3-COURSES \$95pp plus grats**

Complimentary Glass of Prosecco For All

## **APPETIZERS**

LOBSTER BISQUE (gf)

lobster & brandy bisque, sauteed lobster bites, tomato oil

PEAR & BLUE CHEESE (gf, cn)

Gorgonzola, caramelised pear, leaves, cranberries, walnuts, pear & white balsamic dressing

SHRIMP CEVICHE (gf)

shrimp, strawberry, peach, cilantro, lime

SCALLOPS (gf)

pan-seared scallops, spiced apple velouté, chistorra crumb, apple crisp

FOIE GRAS 'BRULEE' (gfo, cn)

chilled foie gras (mi-cuit), raspberry coulis, fig gel, candied hazelnuts, brioche toast

## **ENTREES**

MUSHROOM GNOCCHI (v)

hand-rolled gnocchi, Marsala sauce, sauteed mushrooms, aged parmesan, balsamic glaze

LOBSTER RISOTTO (gf)

sauteed lobster, Champagne & lobster risotto, confit leeks, black caviar

'STEAK FRITES' (gf)

Angus tenderloin (8oz), French fries, choice of sauce  
add: asparagus \$10, broccolini \$10, Wedge or Caesar salad \$10

LAMB LOIN (gfo)

pistachio-crust lamb loin, lamb bonbons, truffled cauliflower puree, roasted pearl onions,  
roast potato balls, port sauce

## **DESSERTS**

CRÈME BRULEE (v, gf)

passion fruit, sugar crisp

STRAWBERRY ETON MESS (ve, gf)

Pimm's-marinated strawberries, strawberry sorbet, aerated cream, meringue 'kisses'

AFFOGATO (v)

rum & raisin gelato, espresso, broken brownie, Darkside syrup

gf = gluten free, gfo = gluten free option, cn = contains nuts, v= vegetarian, ve = vegan