

Valentine's DAY
- Juliet's Menu -

ON ARRIVAL

*Glass of Prosecco DOC Brut Millesimato La Gioiosa
Baked rosemary & chilli Focaccia with aged Balsamic
and olive oil.*

APPETIZER

*Chilled Avocado and Cucumber soup,
Prosciutto-wrapped Melon*

STARTER

*Pan seared Scallop with Broccoli puree',
crispy pork guanciale*

MAIN

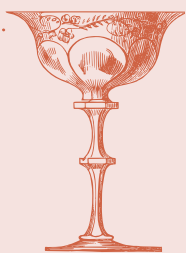
*Poached Wild Barramundi "Acqua Pazza"
with cherry tomato, fennel, shallots, lemon*

DESSERT

Limoncello Semifreddo with Strawberry sauce

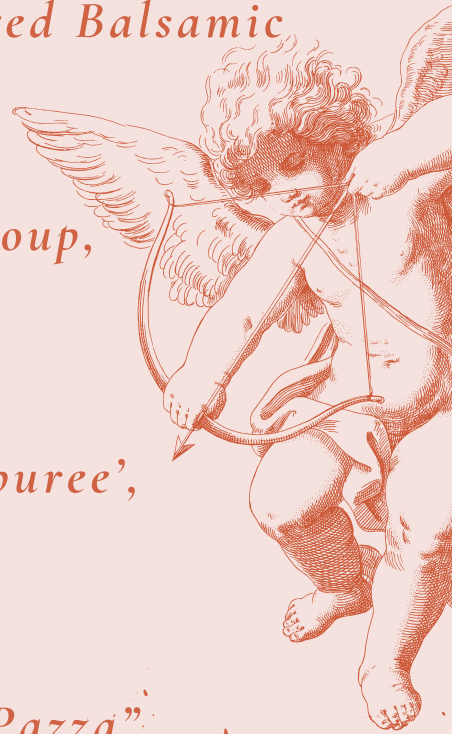
4 COURSES \$85

PAIR WINES WITH THE MENU FOR \$32 EACH



with love

SIMO'S KITCHEN
Balmain



Valentine's ^{DAY} - Romeo's Menu -

ON ARRIVAL

*Glass of Prosecco DOC Brut Millesimato La Gioiosa
Baked rosemary & chilli Focaccia with aged balsamic
and olive oil.*



STARTER

*Peroni beer-battered Zucchini Flower,
cold Tomato Gazpacho*

PASTA

*Green Tagliatelle with Tiger Prawns, Porcini
mushrooms, confit tomato, Bisque reduction*

MAIN

*Grilled Lamb Shoulder & Shank Terrine,
Truffle mash potato, Broccolini, Port Jus*

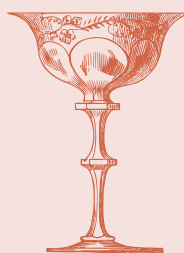
DESSERT

Classic Tiramisu'



4 COURSES \$92

PAIR WINES WITH THE MENU FOR \$38 EACH



with love

SIMO'S KITCHEN

Balmain

