

THE BOOT FACTORY

Valentine's day

FOOD MENU



TO START

Mt Zero olives, smoked and spiced almonds

ENTRÉES

Roast Hervey bay scallops, chorizo, salsa verde, crisp potato (GF)

Semolina dusted calamari, dressed rocket, fennel and cherry tomato, lemon aioli (GFO)

Tempura battered zucchini flowers, goat's cheese and mint stuffing, hazelnut Romesco (VEG)

Boot Factory grazing board for two – Cured meats, local cheeses, housemade dips and pickles, olives and charred pita (VEGO, VO, GFO)

MAIN COURSE

Grass fed 250g porterhouse, shoestring fries, charred broccolini, sauce Bearnaise

Parmesan crumbed chicken cotoletta, dill, pea and caper slaw

Crisp skinned barramundi fillet, clams, red pepper and chick pea in a saffron broth (GF)

Linguine tossed with zucchini, lemon, olive and chilli, finished with stracciatella and pangrattato (VEG, VO)

DESSERT

Dark chocolate mousse, espresso crème, toasted hazelnuts, honeycomb (GF)

Summer berries with Moscato, lemon sorbet, pistachio (V, GF)

Basque cheesecake, raspberry and rose compote (GF)

Shared dessert platter of all three, for two (GF)

FOR THE TABLE (EXTRA CHARGE)

Sweet potato fries, aioli

Garden salad, lemon vinaigrette

Roast potatoes, confit garlic, rosemary

Sauteed summer greens, feta, hazelnut



2 COURSES \$65PP

3 COURSES \$75PP

BOTH INCLUDE BEVERAGE ON ARRIVAL