

Valentine's Day Menu

THREE-COURSE MENU \$50

Enjoy **\$10 off** a bottle of Gérard Bertrand Cote des Roses Rosé (Languedoc France) with any Valentine's Day menu order.

APPETIZERS

Thai-mato soup

Tomato, ginger, lemongrass, coconut cream focaccia, creme fraiche

Mascarpone & blue tartlet (V)

Blue cheese, walnut, bell pepper, balsamic glaze

Combine salad (V)

Organically grown salad greens, charred sweet corn, diced tomato, edamame, shaved radish, Southlands honey vinaigrette

ENTRÉES

Canary rockfish

Local canary rockfish, miso, squash puree, braised daikon, shishito pepper, senbei

Chilean chicken (GF)

Chicken leg confit, Chilean chorizo, white wine cream sauce, butternut squash puree, roasted root vegetables

Vegetable lasagna (V, VE available)

Eggplants, yellow squash, zucchini, shishito pepper, pumpkin, tomato sauce, Swiss cheese

Braised beef short rib (GF) +\$7

Braised short rib, butternut squash puree, roasted root vegetables, tomatoes, sweet drop peppers, crispy onions

DESSERTS

Oops! ice-cream

Vanilla bean or seasonal flavour ice cream, waffle cone, berry compote, poached pear, cookie crumble

Black forest cake (VE)

Vegan black forest cake, raspberry coulis, seasonal fruit



COMBINE

CAFE & BAR