



S I G N S

R E S T A U R A N T & B A R

Valentine's
Day

VALENTINE'S DINNER MENU

GF= gluten free

V= vegetarian

VV= vegan

DF= dairy free

House baked bread and crackers with white bean humus & black olive tapenade

STARTERS

Ruby Beet Soup, crème fraiche and lemon jewels GF, V, VV option, DF option

Classic Tiger Shrimp Cocktail with Cocktail sauce GF, DF

Cremini Mushrooms stuffed with asiago, leek and pine nut filling
with basil coulis GF option, V

Charred Flank steak & Asparagus Salad on a bed of baby greens with cherry
tomatoes, avocado, and pecans tossed with balsamic vinaigrette GF, VV option, DF

MAINS

Lobster Linguine, two lobster tails served on spicy smoked chipotle pasta

Spinach & Ricotta Ravioli in roasted red pepper cream, with arugula
and crispy onion V

Saku Tuna Tempura roll with julienne vegetables and steamed sushi rice in a light
crisp batter with orange-wasabi glaze GF option, DF

Roast Rack of Australian Lamb with mint chimichurri, yukon gold scalloped
potatoes and market vegetables GF option

Grilled Filet Mignon with truffled mushroom demi-glace, yukon gold
scalloped potatoes and market vegetables GF option

ADD A LOBSTER TAIL - \$8

DESSERTS

Nutella Tiramisu V

Trio to Share - Dark Chocolate Ganache cake,
Raspberry tartlet & Milk Chocolate Mousse V

Pumpkin Crème Brulee & Chocolate crackle cookie GF option, V

CHOCOLATES

