



ASTER

EUROPEAN DINING

Toast to Love Celebration with a Valentine's Feast Set Menu
9th to 17th February (or until stocks last)
\$110 per person

Aster Bellini on arrival

House made rose and mix berries with Prosecco

APPETITE FRUITS DE MER

Skull Island Prawns

Scallop Ceviche

Merimbula Oysters

Tasmanian Kingfish

With Finely Crafted Condiments

SECOND ENTREE

Beetroot Ravioli

Goats cheese, hazelnut, sage brown butter

Focaccia

House made, olive oil, balsamic

CHOICE OF MAINS

Linguine

Blue swimmer crab, zucchini, chilli, white wine, bottarga

Gnocchi

Duck and porcini mushroom, parmesan

Porterhouse

200g, free range barley fed 'The Wanderer' by Flinders & co

Market Fish

Please ask our friendly wait staff

ACCOMPANY WITH

Salad

Coz, radicchio, endive, Aster vinaigrette

French Fries

Shoestring

DESSERT

Chocolate Fondant

with Vanilla bean ice cream