



\$95 for
two people



starters
to share



choose two
mains



dessert
to share



Valentines Dinner

Bread Selection for Two



A selection of toasted breads and dips to share

Glazed Confit Duck



Confit duck in a ginger and orange glaze stacked on kumara purée and asian greens.

Fillet Mignon



Hereford Prime eye fillet wrapped in streaky bacon topped with a pan fried portobello mushroom on a herb potato rosti & house made, traditional béarnaise sauce.

Fish of the Day



Chef's catch on lemon scented risotto with micro greens & caramelised lime, drizzled with chive infused avocado oil.

Seafood & Chilli Linguini



Ribbon linguini pasta tossed with seasonal seafood in a mildly spicy cream reduction with fresh herbs.

Dessert Sharer for Two



A chef's selection of our desserts, made for two people

So you get all of the above and a bottle of Te Hana Bubbles for **\$95**
or you can show your love and switch for a fancy bottle of
Nicolas Feuillatte Champagne for an extra **\$60**



agenda
restaurant niteclub

www.ontheagenda.co.nz

terms and conditions apply