

**Valentine's Day**  
**A Three course meal**  
**for \$55**  
**(with a an amuse bouche)**

Choose a red or white wine flight to pair with your meal for \$15



Vegetarian (by request)




Vegan (by request)






Gluten Free (by request)


**Appetizers \$15**

Local free range beef tartare topped with a quail egg served with warm  
 baguette 


Shrimp cocktail with root vegetable horse radish sauce and sprout salad 




Chef salad: roasted sweet potato and beets with avocado served with a cured  
 egg yolk and spicy fresh salsa   

**Main Course \$30**

Grilled free range chicken thigh, braised in Thai coconut in a fire roasted  
 tomato and mushroom sauce served with rice pilaf 

Grilled marinated strip loin and spätzle topped with a stout mushroom gravy  
 and fried vegetable noodles

Seared scallop and pork belly served with creamy polenta, fresh spicy salsa  
 and grilled asparagus 

Root vegetable latkes, pan seared and served with fried oyster mushrooms a  
 poached egg, grilled asparagus and toasted pine nuts   

**Dessert: lemon, chocolate and raspberry trio! \$10**



Here at Rebbecca's all our eggs, meat and fish are locally sourced and/or free range from Oulton's Butcher.  
 Our produce is also locally sourced depending on seasonal availability. We take much pride in our food  
 and service so please let us know if there is anything we can do to make your experience more enjoyable.