



# VALENTINE'S DINNER MENU

4 Course set menu \$69<sup>pp</sup> Thursday, 14th February 2019

## starter

To share

### POMMES FRITES V

Halloumi, avocado, polenta, grissini sticks served w gribiche, red harissa sauce, olive oil & balsamic reduction



## entree

Choice of

### MARINATED SEARED SCALLOPS GF

Served w cauliflower puree, microgreens, caperberries & lemon

### SPINACH & RICOTTA CANNELLONI V

Topped w passata, mozzarella, rocket pear & parmesan salad

### PORK TENDERLOIN GF

Pan roasted pork tenderloin w bourbon soaked figs, sweet potato fondant, broccolini & jus

### BRAISED BEEF CHEEK GF

Served w port wine jus, mashed potato & blanched green beans



## main

Choice of

### LAMB WELLINGTON

Served w spinach & mushroom duxelles, rutabaga puree, port wine jus & honey glazed dutch carrots

### CHICKEN SUPREME GF

Marinated chicken supreme stuffed w ricotta & prunes, truffle mashed potato, creamy mushroom sauce & baby corn

### SEAFOOD LINGUINE

Linguine pasta w shrimp scampi, caperberries, vodka, prunes, olive oil, fresh baby spinach & parmesan

### SPANISH PAELLA V

Spanish vegetarian paella served w minted yogurt, toasted sesame & amaranth bread & mixed pickles



## dessert

To share

### CHEF'S DEGUSTATION DESSERT PLATTER FOR 2

Profiteroles, tiramisu, chocolate coated strawberries, ricotta & pear tart, strawberry mousse, chocolate brownie, chocolate fudge sauce, caramel sauce & custard

V Vegetarian    GF Gluten free

Limited seats. Book now! | P: 4721 CAFE (4721 2233) | 69 York Road, Jamisontown