



*Cafe Valetta*  
*Valentines Dinner*

*3 Course Dinner with a glass of  
champagne or beer*

*Entree*

**Sharing board for two -**

Crab Cakes with dill mayonnaise

Chorizo, haloumi, capsicum and spanish onion skewers

Zucchini flowers stuffed with lemon ricotta and chilli jam

*Main*

**Salmon** - Dukkah crusted Atlantic salmon with a warm salad of beetroot leaf, chat potatoes, roasted carrots, caramelized onion and spiced yoghurt (GF)

**Steak** - 250g MSA rib fillet with herb roasted chat potatoes served with asparagus, shallots and rocket, baked field mushroom, café de paris butter and dienne sauce

**Pork Belly** - Slow cooked pork belly with plum puree, pickled rhubarb, caramelised onion and labneh (GF)

**Chicken** - Yoghurt marinated chicken breast stuffed with lemon and thyme served with roasted butternut pumpkin puree, spiced chickpeas, rocket and herbs (GF)

*Dessert*

**Tiramisu** Classic Italian sponge finger dessert with burnt caramel, almond crumb and chantilly cream

**Panna Cotta** - Coconut panna cotta served with cinnamon crumble, baked figs with an orange and thyme syrup (GFO)

**Chocolate Obsession** - Chocolate pistachio brownie, chocolate gelato, raspberry coulis, Italian meringue, fresh berries and chocolate toffee

**\$85 Per Person**

**Includes 3 course dinner, glass of champagne or beer on arrival, tea and coffee and a red rose**

~ \$50 deposit required at time of booking ~