



Cafe Valetta
Valentines Dinner

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

Entree

Sharing board for two

Creamy pumpkin arancini with capsicum pesto
Traditional bruschetta with fresh tomato, olives, spanish onion, basil and parmesan
Salt & pepper calamari with a fresh mango & chilli salad

Main

Salmon - Crispy skin salmon with fondant potatoes, pakchoy, roast carrots, lemon, tapioca pearls and beurre blanc sauce (GF)

Steak - 250g MSA rib fillet with herb roasted chat potatoes, grilled asparagus, beer battered onion rings and dienne sauce.

Pork Belly - Chinese pork belly with parsnip puree, braised fennel, wild mushrooms and fried shallots (GF)

Chicken - Prosciutto stuffed chicken breast with a medley of roasted root vegetables, creamy honey mustard reduction and pecan sage crumb (GF)

Dessert

Panna Cotta – Coconut and vanilla bean panna cotta with chantilly cream, berry compote and meringue shards (GF)

Crème Brulee - Classic house made Crème Brulee with vanilla ice cream and pecan biscotti (GF)

Sticky Date Pudding – House made sticky date pudding with butterscotch sauce and vanilla ice cream

\$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 ~

Please let our team know of any dietary requirements at the time of booking.