

Cafe Valetta Valentines Dinner

Glass of prosecco or beer on arrival
3 courses & Tea or Coffee to finish
\$95pp

Entrée

Tapas board for two

Creamy pumpkin, spinach and ricotta arancini with capsicum pesto
Salt & pepper calamari with house made aioli
Pork & vegetable house made spring roll with sweet soy

Main

Salmon – Crispy skin salmon served with broccolini, fondant potatoes, roasted beetroot and carrot, with a beurre blanc sauce (GF)

Pork Belly – Crispy skin pork belly on cauliflower and leek puree, roasted vegetables and spiced caramel sauce (GF)

Chicken – Chicken supreme served with a medley of roasted vegetables, broccolini, creamy honey mustard reduction and pecan sage crumb (GF)

Dessert

Chocolate Pudding – Decadent chocolate pudding served with vanilla ice cream and berries

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

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

Tea or Coffee

50% deposit required at time of booking
Please discuss dietary requirements at time of booking
Bookings Essential