

La Cantina

VALENTINE'S DAY MENU \$85/PP



STARTER

(to share)

FOCACCIA ALL' AGLIO (V)(DF)

garlic, olive oil focaccia

ENTREE

(Choose One)

FIOR DI ZUCCA FRITTI, (V)

crumbed zucchini flowers filled with Burrata, Grana Padano & sun dried tomato salsa

CAPELANTE (DF) (GF)

grilled QLD scallops with avocado mousse, green apple and celery tartar, trout caviar & citrus vinaigrette

FICHI E PROSCIUTTO

Figs filled with Italian brie wrapped in prosciutto and oven baked, served with 25 year aged balsamic, candied walnuts & Sardinian flat bread

PANCETTA AL FORNO (GF)(DF)

slow cooked pork belly, peperonata & salsa verde

MAIN

(Choose One)

TORTELLINI DI ZUCCA (V)

handmade tortellini filled with butternut squash and ricotta, tossed in sage infused burnt butter & citrus rind

CACCIUCCO DI PESCE

Pan seared barramundi, Tuscan fisherman's stew & grilled Pane di Casa bread (df)

COSTOLETTE BRESATE (GF)

Slow cooked beef short ribs, char grilled asparagus & creamy polenta

PETTO D'ANATRA (GF)

Pan seared duck breast served with Dutch carrots, apricot & orange coulis, spiced black cherry sauce

DESSERT

(Served Individually)

Decadent dark chocolate tart, berry compote, dark chocolate ganache & raspberry sorbet

