



C E N T R O C B D

Italian Dining & Events

Valentine's Menu

Primi

Sizzling Garlic & Chilli Prawns cooked in Soave white wine & olive oil

Served with charred pane

Carpaccio di Manzo, wafer thin slices of rare beef fillet, garlic truffle oil, lemon juice, cracked pepper, baby capers, parmesan & rocket (g.f)

Panko crumbed **Veal ragu & baby pea** risotto **Arancini** on Chilli aioli

Tempura **Zucchini flowers** served w lemon, sea salt & rocket (vegan)

Hand rolled fresh pasta sheet **Cannelloni** with ricotta & spinach in seasoned creamy pomodoro

Optional Extra; Garlic Foccacia 10 (v) (4 Pieces)

Secondi

Barramundi Fillet with a caper, white wine & dill butter sauce, served on duo scallop potato & sweet baby pea puree (g.f)

Char grilled **Pork Cutlet** with cream peppercorn served on roasted garlic Kipfler potatoes (g.f)

Braised **Beef Short Rib** w Montepulciano jus,
Baby Dutch carrot & potato puree (g.f)

Pan fried **Chicken Scallopini** with a garlic, cream & mushroom sauce served on scalloped potatoes (gf)

Risotto with Enoki, sautéed Swiss Brown & Oyster **Mushrooms** (vegan, g.f)

Dolci

Affogato

Espresso shot served w smooth vanilla bean gelato (g.f)

Rhubarb & Apple Crumble

Stewed apple & poached rhubarb with toasted crumble & vanilla gelato

Hazelnut Crème Brulè with hazelnut liquor, crisp sugar disk & house made almond biscotti (g.f option)

Crepes suzette e' vanilla crème glacée

Crepe with a sauce of caramelised sugar, butter, orange juice, zest and Grand Marnier s/w vanilla gelato

Grand Marnier marinated **Strawberries** served in a **Brandy Basket &** crème anglaise (vegan, g.f)

\$85 per person 3 course meal