



Valentine's Day @ Casalinga

2 courses; \$65.00 per person

2 options

Option 1 (Shared Ocean Platter followed by shared Dessert Platter)

Shared Ocean Platter; lobster croquette w hollandaise, chervil micro, crustacean oil, chargrilled king prawn w cafe de Paris butter; oysters Kilpatrick, finger lime caviar & Yarra valley salmon roe oysters, ras el hanout dusted calamari w zough & preserved lemon aioli, crab & mango rice paper roll, chipotle aioli & three vinegar sauce, beer battered flat head merchants aioli, cold king prawn w cocktail sauce, ponzu seared salmon & watermelon lollipops w chili jam & yuzu aioli, YV Persian feta, fennel, orange segment, rocket salad, chips & sauces

Shared Dessert Platter; grated frozen mud cake, giant fresh strawberries, chocolate Mozart ganache, dehydrated vanilla rice pudding, vanilla bean meringue, chocolate ice cream, freeze dried strawberry, panna cotta balls, coulis, chocolate red velvet sauce

or

Option 2 – (Choice of Main followed by Dessert Platter)

Gochujang Chili Mud Crab; glass noodle pad Thai salad (nontraditional), fried garlic chili & peanuts, bean shoots, coriander, spring onions, tamarind, fish sauce & lime dressing

or

Beef Two Ways; chargrilled eye fillet wrapped in prosciutto braised beef cheek crumbed & fried, garlic scallop potato, Casalinga Bordelaise sauce w swiss brown mushrooms, pancetta batons, shallot, maple thyme jus.

or

Porcini & Parmesan Crusted White Asparagus; white carrot puree, truffled egg yolk, medley of sautéed peas & broad beans, tempura zucchini flower filled w whipped feta

Shared Dessert Platter; grated frozen mud cake, giant fresh strawberries, chocolate Mozart ganache, dehydrated vanilla rice pudding, vanilla bean meringue, chocolate ice cream, freeze dried strawberry, panna cotta balls, coulis, chocolate red velvet sauce