Happy

Olalentine's

Day CASA NOVA Please write your name in the box to be a lucky couple Friday, 14th February | 20/1 Honeysuckle Dr, Newcastle

4 COURSE SET MENU

\$110 per Person with Complementary Glass of Italian Prosecco

*Add \$50 for a Wine Pairing Experience

AMUSE BOUCHE

Cauliflower and Leek Truffle Tarte Tatin

Parmesan Grissini

MAIN

Pan-seared Duck Breast

with potato dauphinoise, glazed baby carrot, and port wine sauce

Grilled House-smoked Salmon

with pomegranate, snow peas, grapefruit, ricotta cheese sauce, and crispy salmon skin

Char-grilled Fillet Mignon Add \$20

with cognac porcini sauce, baked gnocchi formaggio, and baby carrot

> Pair with Antinori Santa Cristina Sangiovese Merlot - Italy

ENTRÉE

Fresh Sydney Rock Oysters with beetroot, orange, lumpfish caviar.

with beetroot, orange, lumpfish caviar, and edible flowers on dry ice

Mushroom Terrine

with arugula, truffle parmesan, and parmesan crisp

Grilled Lemon Pepper Tuna Add \$10

with lemongrass and saffron sauce

Pair with Corte Giara - Pinot Grigio, Italy

DESSERT

Gateau Chocolate Cake

with burnt marshmallow, chocolate gelato, fresh fruits, and gold leaves

Strawberry Mousse

with red rhubarb confit, limoncello spritz sauce, and chocolate cookies

Pair with Yalumba Christobel's Moscato - Pinot Grigio, Italy

ST. VALENTINE'S COCKTAIL SPECIALS

Love Potion \$27

Vodka, peach schnapps, orange juice, pineapple juice, caramelized pineapple, and watermelon

Cloudy Gin \$26

Gin, peach schnapps, cranberry juice, grapefruit syrup, and dry ice

SWEETER SHARE

add \$14

Pizza For Dessert Lovers

Oven-baked pizza base with hazelnut nutella, chocolate gelato, toasted hazelnut, fruits, white chocolate shavings, and flowers