

Valentines Dinner

TUESDAY 14 FEBRUARY 2012 4 COURSE \$55 PER PERSON

STARTER FOR TWO

RED ONION TART TATAN

Red onion agrodolce incased in crisp puff pastry topped with dill mascarpone and chives

CROSTINI OF SPICED BUTTERNUT PUMPKIN

Crostini of diced butternut pumpkin and baba ganoush sprinkled in spiced dukkah and micro basil

ENTREE

CHOICE OF

SAFFRON ARANCINI STUFFED WITH EGGPLANT

Served with a roast capsicum and semi dried tomato coulis topped with parmesan and fried basil

MANGO CHICKEN TART

Oven baked tart filled with sliced mango, chicken and potato in a spiced creamy reduction topped with fresh coriander

BABY OCTOPUS LINGUINE

Braised baby octopus linguine cooked in olive oil infused with mild chilli and tarragon

MAIN

CHOICE OF

CHICKEN SALTIMBOCCA

Chicken breast wrapped in pancetta, placed upon a cashew and potato puree with whole baby honey glazed carrots then garnished with beetroot crisps

VEAL SCALOPINI WITH PRAWNS

Grilled veal scallopini with seasonal vegetables finished in a whole grain mustard reduction topped with prawns

CRISPY SKINNED ATLANTIC SALMON

Served on a tomato and saffron braised couscous with spiced cucumber yogurt and coriander

DESSERT

CHOICE OF

GREEK YOGURT PANNACOTTA

Infused with vanilla and rose water jelly served with cardamom syrup and pistachio praline

CREME ANGLAISE DELIGHT

Glass of seasonal berries and fresh strawberries served with a warm Galliano custard topped with vanilla gelato and a toffee chard

TIRAMISU WITH KALUAH CHOCOLATE

Tiramisu dusted in cocoa served with Kaluah ganache and gold chocolate crisps

DINNER MENU

MINIMUM 30 GUESTS

**\$55 PER PERSON
WITH DESSERT \$65**

STARTER

PLATTERS OF GARLIC AND BRUSCHETTA BREAD

ENTREE

CHOOSE ANY TWO TO BE SERVED ALTERNATELY

BRAISED BEEF RAVIOLI

IN TOMATO SUGO TOPPED WITH SHAVED PARMESAN AND FRIED BASIL

STUFFED FIELD MUSHROOM

DELICATE MIX OF WILD MUSHROOMS WITH LEEK AND CRUMBLLED FETTA ON TOP OF AN OVEN ROASTED FIELD MUSHROOM FINISHED WITH A CREAMY MUSHROOM REDUCTION

MOROCCAN LAMB SALAD

LAMB TENDERLOIN STRIPS SEASONED WITH A MOROCCAN SPICE BLEND SITTING ON TOP OF A POTATO, PUMPKIN AND FETTA SALAD WITH BABY SPINACH AND PINE NUTS DRIZZLED WITH AN APRICOT GLAZE

CHILLI AND CITRUS SEAFOOD PLATE

PRAWN AND CALAMARI DUSTED IN A TURMERIC AND CHILLI FLOUR, WITH A SALAD OF AVOCADO, MANGO, CHERRY TOMATOES AND CAPSICUM SERVED WITH A CITRUS MAYONNAISE

MAIN

CHOOSE ANY TWO TO BE SERVED ALTERNATELY

CHICKEN WRAPPED IN PROSCIUTTO

CHICKEN BREAST STUFFED WITH MUSHROOM AND CARAMELIZED ONION, WRAPPED IN PROSCIUTTO SERVED WITH WILTED BABY SPINACH, PUMPKIN POLENTA CHIPS, FINISHED WITH A HONEY GLAZE

PEA AND DILL ATLANTIC SALMON

STEAK OF ATLANTIC SALMON RESTING ON A BED OF CREAMY PEA AND DILL MASH POTATO TOPPED WITH RED WINE ONION JAM AND SLOW ROASTED CHERRY TOMATOES

EYE FILLET

PAN FRIED EYE FILLET WITH GRILLED ASPARAGUS AND CREAMY GRATIN FINISHED WITH CAFE DE PARIS BUTTER

SCOTCH FILLET

GRILLED SCOTCH FILLET WITH CARAMELIZED ESHALLOTS, SEARED SPINACH, GARLIC MASH AND SHERRY JUS

HERB CRUSTED LAMB RUMP

WITH RATATOULLIE, CREAMY GRATIN AND OLIVE JUS

DESSERT

CHOOSE ANY TWO TO BE SERVED ALTERNATELY

SUMMER SUNSET

THIN CRISP WAFER FILLED WITH MIXED BERRIES, SERVED WITH BLOOD ORANGE AND LEMON SORBET TOPPED WITH WARM BISCUIT AND HAZELNUT CRUMBLE

MORTALS SIN

WHITE CHOCOLATE CUP FILLED WITH A RICH RASPBERRY MOUSSE FINISHED WITH PASSIONFRUIT WEDGES AND COCONUT SHAVINGS

DEVILISHLY SWEET

CHOCOLATE AND CHILLI TARTLET SERVED WITH MARASCHINO CHERRIES AND DOUBLE CREAM, DRIZZLED WITH SWEET RED WINE REDUCTION

BUTTERSCOTCH BRULEE

TOPPED WITH TOFFEE SHARDS

FUNCTIONS BOOKING FORM

BOOKING DETAILS

Date of Booking: _____ Booking Time: _____

Booking Name: _____

Number of Guests: _____ Event Name: _____

Company Name: _____

Contact Name: _____

Postal Address: _____ Postcode: _____

Contact Details Work: _____ AH: _____

Mobile: _____ Fax: _____

Email: _____

YES, I would like to receive E-mails on upcoming events at Cafe Lattetude On York.
Please add me to your mailing list.

CHOICE OF MENU

DINNER FUNCTION - 2 Course \$55.00
(Minimum 30 guests)

DINNER FUNCTION - 3 Course \$65.00
(Minimum 30 guests)

PAYMENT DETAILS

Card Type: EFT VISA BANKCARD AMEX

Other Form of Payment: CASH CHEQUE (Must be received 7 days prior to booking)

A DEPOSIT OF \$10 PER PERSON IS REQUIRED FOR YOUR BOOKING

Credit Card No: _____ Exp. Date: _____

Name on Card: _____ Card Authorisation Code: _____

Amount of Deposit: _____ (\$10.00 per Person)

I AUTHORISE CAFE LATTETUDE ON YORK TO DEDUCT THE ABOVE AMOUNT FROM MY CREDIT CARD

Cardholder's Signature: _____ Date: _____

IMPORTANT NOTES: The deposit amount will be deducted from the total of the bill on the day. Please note that Cafe Lattetude On York does not accept personal cheques as balance payment. Final numbers must be confirmed 5 days prior to your booking. This is the minimum number of guests for which you will be charged. Deposits will not be refunded if the restaurant receives less than 7 days notice of cancellation. Please be aware for large groups the maximum on one table is 12 people.

RESTAURANT RIGHTS: We reserve the right to remove from the premises any person behaving in an irresponsible manner. We assume no responsibility for the loss or damage to any property belonging to the client or their guests. No food or beverage is permitted into the premises unless prior permission has been obtained.

Bookings are subject to confirmation.

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