



Make Valentine's a night to remember @ Casalinga



7 Course Degustation Menu \$60 Per Person

Add Matching Wine Tasting Package \$18 Per Person

Sour dough bread w oil & dukkah

1st Course; Oysters w pink apple cider foam, crispy bacon crumb (gf)

Or

Chive Labneh rolled in smoked almond dust, freekeh tabouli – **Matched w Veuve D'argent BDBB NV (45ml) \$3 p/p**

2nd Course; Deep Fried Lobster Mac & Cheese Ball; blood orange segments, tendril leaves, bisque aioli

Or

Gratinated Scallop in Shell; nam jim butter w Asian pickled salad (gfo) – **Matched w Empress Chardonnay (45ml) \$3p/p**

3rd Course; Confit Duck Wontons; master stock, shiitake mushroom, spring onion, bean shoots, sesame oil

Or

Milk Cherry Bocconcini & Sundried Tomato Arancini; basil aioli, toasted pine nuts, lemon oil dressed watercress (gfo) – **Matched w Lindsay Collection Edge of the World Riesling (45ml) \$3 p/p**

4th Course; Steamed Buns; filled w sous vide pulled pork hock, marinated in soy, ginger, five spice, shallot & rice wine, pickled mustard greens, crushed nuts, coriander aioli

Or

Kefalograviera Cheese, Zucchini & BBQ Corn Fritters; tarragon aioli, mustard cress, pickled & candied beets (gf) – **Matched w Shelter Bay Sauvignon Blanc (45ml) \$3**

Margarita Granita Palate Cleanser

5th Course; Spicy Green Chili & Buttermilk Fried Chicken; pickled carrot, chimichurri buttered BBQ corn, pea & potato hash, aioli (gf)

Or

Crispy Skin Barramundi Fillet w pea risotto, beurre blanc, candied pancetta, feta salad (gf) – **Matched w El Paso de Lazo Rosé (45ml) \$3 p/p**

6th Course; Balinese Style Twice Cooked Pork Belly; ginger spiced sweet potato curly fries, sour green mango slaw, chili jam (gf)

Or

17 Hour Slow Cooked North African Lamb Shoulder (Méchoui); warm hummus puree, tabouli of green wheat, smoked almonds, gold raisins, diced tomato, pomegranate, grilled roti, preserved lemon crème fraiche (gfo) – **Matched w Lineage Seabrook Shiraz (45ml) \$3 p/p**

Gin & Tonic Granita Palate Cleanser

7th Course; Coconut Milk Panna Cotta; Malibu macerated grilled pineapple, illusion ice cream rolled in toasted coconut, five spice meringue (gf)

Or

Italian Doughnut; filled w crème pâtissière, chocolate ice cream, Mozart chocolate ganache, chocolate sauce, fresh & dehydrated raspberries, raspberry honeycomb – **Matched w Yarravale Vintage Port (15ml) \$3 p/p**