

Valentine's Day Menu 10

ON ARRIVAL

Complimentary glass of Yarra Burn Pinot Chardonnay or schooner of Pure Blonde

Ciabatta roll to start

ENTRÉE

Buffalo mozzarella with vine ripened tomatoes, basil, parmesan and grissini

Smoked salmon with potato blinis, crème fraiche, chives and cucumber

Free range chicken liver pate with muscat jelly and sour cherry brioche

Natural oysters (4) with tomato and lime gazpacho

Ricotta filled large pasta shells and lamb shank ragout with pecorino Romano and salsa verde

MAIN

Linguine with blue swimmer crab, cherry tomatoes, lemon, chilli and basil

Grain fed eye fillet with sticky shallots, horseradish butter, potato puree and Shiraz jus

Slow cooked pork belly with kipfler potato salad, double smoked bacon, watercress and apple aioli

Crispy skinned barramundi with green beans, Kalamata olives, cherry tomatoes, basil, pancetta and hollandaise

Chicken confit with roasted sweet corn, chorizo sausage, goats cheese, coriander and candied walnuts

Risotto of roasted duck, truffle and porcini mushrooms, baby spinach, mascarpone and aged parmesan

All served with rocket salad to share

\$ 60 per head—bookings essential

CALEDONIAN HOTEL—219 O'Connell Street, North Adelaide, 5006
Phone: 8267 1375 email: email@caledonianhotel.com.au

menu