

Valentine's Day 2010

IMPORTANT INFORMATION

Candelori's will be opening for lunch and dinner on Sunday 14<sup>th</sup> February and we are pleased to accept your reservation for the following times:

For lunch, three seatings are available: 12pm, 12.30pm and 2pm.

For dinner, four seatings are available: 5.30pm, 6pm, 6.30pm and 8.30pm.

As you will see on the next page, a set a la carte menu will apply on the day at a price of \$80 per person (includes 10% surcharge). It is a four course menu and provides a substantial choice of starters, entrees, mains & desserts.

Beverages are not included in the menu price.

10% Sunday Surcharge is applicable.

If you have special dietary requirements, we must be given appropriate notice at the time of booking.

A \$150 deposit will apply for group bookings of 6 people or more. Any changes to the number of guests must be confirmed no later than Friday 12<sup>th</sup> February, otherwise additional charges may apply due to late notice.

**IF YOU HAVE FURTHER QUESTIONS, OR YOU WISH TO BOOK, PLEASE CALL:**

**(02) 9729 1155**

## pane

**garlic bread** OR **bruschetta bread**

## primi

**seafood crepes** filled with prawns, scallops & calamari; pan finished with a béchamel sauce.

**calamari fritti** tender calamari lightly floured and pan fried.

**garlic prawns** tiger prawns pot braised in virgin olive oil, basil, tomato, garlic & chilli; served sizzling.

**zucchini flowers** filled with ricotta cheese & spinach; lightly pan fried.

**doppietta di melanzane** thin layers of grilled eggplant filled with mozzarella, crumbed, pan fried and finished with a tomato sugo, basil and shaved parmesan.

**spaghettoni with spanner crab** with cherry tomato, shallots, chilli, garlic & extra virgin olive oil; served in paper bag

**lobster, prawn, crab ravioli** large ravioli filled with lobster, crab & prawn meat; pan finished with diced tomatoes, basil & extra virgin olive oil.

**linguine con aragosta, gamberi e cozze** long thin pasta, pan tossed with a half lobster, tiger prawns, mussels, virgin olive oil, diced tomatoes, garlic, chilli & white wine.

**maltagliate with rabbit ragu** roughly cut house made flat egg pasta pan tossed with a pot braised farmed rabbit, Riesling wine, extra virgin olive oil sugo.

## secondi

**chargrilled crispy skin snapper fillet** oven finished and served with a cucumber salad

**chargrilled rib eye** grain-fed 500g rib eye, finished with virgin olive oil & balsamic vinegar; served with a seeded mustard vinaigrette on the side. (rare or medium cooked recommended)

**stuffed cuttlefish** filled with prawns, scallops & calamari, oven baked with virgin olive oil, basil, garlic & tomato.

**blood orange king prawns** pan-tossed with fresh basil, chilli, ginger & cinzano vermouth

**filetto romana** pan-grilled eye fillet with reduced aged balsamic, sundried tomato, bocconcini cheese, grated parmesan & basil.

**petto di pollo avocado e gamberoni** pan braised chicken breast fillets with king prawns, avocado, white wine, roasted garlic and cream.

**vitello saltimbocca** pan braised veal with parma prosciutto, virgin olive oil, sage & white wine.

**sage mint lamb cutlets** chargrilled & finished with rosemary, roasted pine nuts, lemon & virgin olive oil; served on wild rocket.

**pot-braised rosemary rabbit** with roasted garlic, diced tomato, olives, sage & virgin olive oil.

**crispy skin duck breast** pan-braised with balsamic grilled figs & served with wild rocket

**woodfired pizza** choose from *margherita (tomato & mozzarella)*, *diavola (hot salami)* or *prosciutto & rocket*.

## dolci

**crepelle** Thin crepe filled with whipped mascarpone cream and finished with warm dark chocolate.

**mixed berries** served with fresh mascarpone cream

**coppa di gelato** Choose two flavours from our selection of dark chocolate, white chocolate, vanilla bean, espresso coffee, hazelnut, wild berry yoghurt, lemon sorbet, strawberry sorbet, passionfruit-pineapple sorbet & mango sorbet; served with almond biscotti.

\$80 per person / includes 10% surcharge / beverages not included / no byo

