



# VALENTINES DAY

at the PADDO 2012

3 Courses  
\$52 per person

## Entree

Oysters Kilpatrick half dozen

Oven roasted oysters topped with bacon, shallots, garlic and Kilpatrick sauce.

Oysters Natural half dozen

Fresh oysters topped with dill, shallots, chilli and garlic with a red wine citrus sauce.

Tasting Plate

Grilled cacciatore sausage, olives, fetta, Crispy lemon pepper calamari, Turkish bread with sweet chilli and olive tapenade.

## Desserts

Homemade Italian Tiramisu

Chocolate Honey Comb Cake



A complimentary piccolo of Jacobs Creek Sparkling Rosé for the ladies

## Main Course

Grilled Lamb Cutlets

Minted garlic yogurt marinated lamb cutlets with semi-sundried tomatoes, mashed potato, capsicum, cherry tomato, spinach and avocado salad, sauteed asparagus spear in charcutire sauce.

Baked Goats cheese and Spinach Cannelloni

Pasta stuffed with a creamy bechamel, light chilli goat cheese and spinach stuffing, topped with Mozzarella, Napolitana sauce and petite green salad.

Salmon Cardinal

Lime and mustard marinated salmon served with Cajun roast pumpkin, sauteed asparagus spear, grilled Roma tomato in truffle lobster cream sauce.

## Bookings Essential

9242 3077 [www.paddo.com.au](http://www.paddo.com.au)

*Love  
always  
xo xo*

