

Valentines Day

@

Cassidy's

SEAFOOD &
STEAKHOUSE

2 COURSE \$ 65

3 COURSE \$ 80

Sunday 14th February 2010

BREAD

complimentary

garlic, fresh herbs, spinach, prosciutto & semi-dried tomato scroll

STARTERS

PACIFIC OYSTERS – THREE WAYS

From Tasmania's Norfolk bay ½ dozen (natural, Knappstein Kilpatrick, smoked salmon & avocado mousse) w/ char grilled lemon & Mary Rose sauce

TEMPURA TIGER PRAWNS

w/ pine nut, orange and spinach salad dressed w/ a strawberry & coconut jam

HONEY AND SOY MSA BEEF

Marinated 150 day grain-fed eye fillet strips over garlic croutini, flash fried asparagus spears & grain hollandaise

VEGETARIAN CANNELLONI

Filled w/ spinach, pumpkin & ricotta topped w/ tomato, herb & white wine concasse & lashed w/ citrus dressing

MAINS

CHICKEN BREAST

grilled w/ fetta & prosciutto, layed on smoked tomato, zucchini & bacon broth accompanied by bush tomato relish

TODAY'S WHITE FISH

Pan-fried, crusted w/ wild herb salt, served w/ lemon dill potatoes, green vegetable salad & dressed w/ lime ver blanc

TEYS BLACK ANGUS RIB FILLET

MSA grain-fed, cooked to your liking, two potato and truffle mash, mushroom & red onion gratin, green beans & bordelaise jus

RISOTTO

Pumpkin, corn, olive, white wine, tomato & lemon topped with aged parmesan & chives

DESSERTS

CHOCOLATE CUP

Filled w/ crushed mixed berries, macadamia nut ice cream, garnished w/ choc strawberry & coulis

CHOC ORANGE CREME BRULEE

Orange infused biscotti, chocolate lattice & candied orange

PEPPERMINT MALTESER PARFAIT

Crunchy choc coated amlt, vanilla cream, peppermint ice cream and chocolate lattice