

# *Valentine's Banquet Menu*

Toasted ciabatta bread with tomato, garlic, olive oil

Smoky bay pacific oysters with gremolata, Chardonnay vinegar granite

Marinated tomato croute with crumbled goats cheese, Extra Virgin lemon oil

Crocchetta Milanese, Italian potato croquettes, with prosciutto, pecorino, saffron aioli

Il Centro Porchetta roll, with seared scallops, salmon caviar, golden apple sauce

Halloumi Indoratte - fried haloumi with honey mustard dressing

Champagne Lobster, roasted on coals with salsa verde, herb salad, crispy pancetta

Piedmont Vitello Tonnato - braised veal, tuna mayonnaise

Tonino Cheese from Piedmont Region DOP grilled with tomato, cracked pepper

Spicy Padron peppers, wrapped in prosciutto and romesco sauce

Quaglia alla Diavola - pepper peared Brisbane Valley Quails with grape salad

Gin cured salmon gravalax with cucumber, lime, crostini

Caprese, Buffalo mozzarella with vine ripened tomato, basil, balsamic reduction

Iceberg salad, crunchy pancetta, flaked parmasen, crispy shallots

Lasagne alla Granseola - Il Centro's famous sand crab lasagne with creamed crustacean sauce

Pasta orecchiette with anchovies, pangretatto, broccolini, flying fish roe

Venada's Tiramisu, family recipe with fresh mascarpone, espresso anglaise

**\$109 per head, includes a bottle of Moet Rosé for every table**