

the **EURO**

Valentine's Dinner – 2018

A glass of NV Palmer & Co Brut Reserve on arrival

1st course

Gold Coast Tiger Prawns, Pomelo & Mango Salad, Crispy Shallots

2nd course

Green Pea Buckwheat Risotto, Olives, Mint & Coriander

3rd course

Oven Roasted Wild Clover Lamb Rack, Parsley Crust,
Borlotti Bean Ragout, Aromatic Jus

4th course

Bowen Mango Panna Cotta, Passionfruit, Coconut & Lime Sorbet

\$115 per person

the **EURO**

Valentine's Dinner – 2018 - Vegan Menu

A glass of NV Palmer & Co Brut Reserve on arrival

1st course

Roasted Onions, Teff Miso Emulsion, Kipflers & Herbs

2nd course

Ravioli of Pumpkin & Kimchi

3rd course

Tempeh, Light Polenta, Tarragon & Cabbage Salsa

4th course

Cookies & Cream, Coconut Caramel, Coffee Ice Cream

\$115 per person

Valentine's Day 2018

the EURO

Wednesday 14th February, 2018

Thank you for your enquiry regarding **Valentine's Day Dinner** at **THE EURO Restaurant**.

Reservations are over two sittings: 5.30pm or 8.00pm.

Costs: \$115.00 per person

- 4 course set menu with a glass of Champagne

RESERVATION DETAILS		
Name of booking		
Number of guests	@ \$ 115.00 per person	\$
Booking time:	<input type="checkbox"/> 5.30 pm – 7.30 pm	<input type="checkbox"/> 8pm
Phone number		
<i>Please advise Allergies / Dietary Requirements</i>		
Due to high demand, this is a pre-paid event.		
AUTHORISATION OF PAYMENT (Visa /Mastercard /Amex) 1.5% surcharge on Amex		
Name on Card:		
Card Number:		
Expiry Date:	/	CVC
A cancellation fee of 100% will apply, should you cancel your reservation on or after Saturday 10 th February 2018		
I authorize processing payment on the credit card details provided and accept the cancellation policy		
Signed		
Please return the booking form to reservations@urbanerestaurant.com to secure your seat.		

CC Processed / / 2018

Amount charged: \$

Resdiary: