



**VALENTINE'S DAY 2012
14 February 2012**

4 course menu	100
Wine pairing supplement	50

complimentary glass of prosecco upon arrival

appetiser

freshly shucked Tasmanian oyster, cucumber jelly, curry oil
freshly shucked Tasmanian oyster, mignonette dressing

Pierre Jean Colombard Chardonnay 2011

entree

seared spring bay scallops, char-grilled tiger prawns, wasabi bonito
custard, soy and mirin broth

Torresella Pinot Grigio 2010

main

select one

Wagyu beef brisket, cauliflower, parsley, horseradish puree, caramelised
fig and wild rocket salad

Georges Debeouf Fleurie, France 2009

crispy skin snapper, char-grilled asparagus, avocado, ruby red grapefruit,
pine nuts, parsley salad, anchovy butter

Cape Mentelle Sauvignon Blanc Semillon 2011

Dessert

white chocolate cheesecake, black sesame biscuit, 5 spice pineapple jelly,
chocolate coated freeze dried plum, coconut foam

Dr Loosen Riesling 2010

plus 10% service charge and applicable government tax

**Weekend Valentine's Day Specials
11 and 12 February 2012**

main

Wagyu beef brisket, cauliflower, parsley, horseradish puree,
caramelised fig and wild rocket salad

dessert

White chocolate cheesecake, black sesame biscuit, 5 spice pineapple
jelly, chocolate coated freeze dried plum, coconut foam

Valentine's Day bubbly special

prosecco 70
california sparkling brut 70