



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

<b>set menu</b>	<b>98</b>
<b>wine pairing supplement</b>	<b>55</b>

**welcome bellini**

**appetizer**

smoked tomato and basil consommé, goats cheese crostini

*santa christina pinot grigio 2010*

**ocean tasteplate**

freshly shucked oyster, cucumber and salmon roe  
char-grilled tiger prawn, coconut panna cotta, curry oil  
wild salmon sashimi, pickled daikon

*pitchfork semillion sauv.blanc ,margaret river 2010*

**main**

char grilled eye fillet, organic figs, truffled kipfler potatoes, rich rosemary jus

*hayshed hill cab. sauvignon, margaret river 2009*

**or**

crispy skin barramundi, artichoke ravioli, roasted almonds, shitake broth,  
shiso spring onion salad

*clos du val chardonnay, napa valley 2008*

**desserts**

trio of chocolate – white chocolate sorbet, warm chocolate mousse and dark  
chocolate delice, freeze dried strawberry caramel

*langmeil livewire semi-sweet riesling, barossa 2010*

plus 10% service charge and applicable government tax

## **BUBBLY SPECIAL**

prosecco 70

pol roger brut 120

## **WEEKEND VALENTINE'S DAY SPECIALS** **11-12 February 2012**

### **main**

char-grilled eye fillet, organic figs, truffled kipfler potatoes, rich rosemary jus

### **desserts**

trio of chocolate

white chocolate sorbet, warm chocolate mousse and dark chocolate delice,  
freeze-dried strawberry caramel

plus 10% service charge and applicable government tax