



## VALENTINE'S WEEKEND MENU

(AVAILABLE FEBRUARY 13 & 14TH, 2010)



### FOUR COURSES - \$55PP

#### FIRST COURSE

(CHOICE OF)

**FIRE AND ICE DUO OF BLUE POINT OYSTERS**  
SPICY MINIATURE GUACAMOLE | CAVA SABAYON WITH OSETRA CAVIAR

**TASMANIAN SWEET CRAB CEVICHE**  
AVOCADO | CILANTRO | OLIVE OIL | LIME

#### SECOND COURSE

**GRILLED ASPARAGUS AND WILD MUSHROOMS**  
PECORINO ROMANO | OPAL BASIL | CHAMPAGNE VINAIGRETTE

#### THIRD COURSE

(CHOICE OF)

**PAN SEARED TURBOT FILET**  
GRILLED PURPLE POTATOES | SAUTÉED RAPINI | LIME & OLIVE OIL DRESSING

**FILET MIGNON & FIGS**  
LIME CREAMY RICE | GRILLED PEPPER | FIGS GLAZE

**MEDITERRANEAN BRONZINO**  
WHOLE GRILLED FISH FOR TWO | GRILLED VEGETABLES

VEGETARIAN OPTION ALSO AVAILABLE.

#### FOURTH COURSE (DESSERT)

WARM CHOCOLATE CAKE

PASSION FRUIT CRÉME BRULEE