

Valentines 2010 dinner

\$105 per person

Gls of Brown bros Prosecco

Appetiser

Six freshly shucked oysters natural available at twenty two dollars

heirloom cherry tomato salad with meredith goats cheese,
pine nuts and aged balsamic(v)*

sashimi of king fish and salmon, soy sesame dressing, soba noodles,
flying fish roe

seared king scallops with a carrot and cardamom puree,
burnt orange dressing, crushed pine nuts*

roast chinese duck with pancakes, shallot, cucumber,
plum hoi sin sauce entrée & main

spinach and ricotta rotollo, balsamic roast pumpkin and rocket,
pumpkin seed, parsley and currant burnt butter(v)

crisp skin salmon, asparagus, prawns, sauce vierge*

slow cooked pyrenees lamb rack with a warm salad of fennel, baby beets,
persian feta and olives with salsa verde*

mixed leaf and herb salad

Dessert tasting plates to share