

\$65

Including:

- 3 course meal
- Rose  
per couple with reservation
- a glass of Bubbly

**Valentine's Day**

## Amuse Bouche

### Oyster Medley

Oyster shooter, fresh oysters w 3 sauces  
or

**Prawn & Avocado Salsa Timbale**  
with snow pea shoots, chives & lemon glaze  
or

### Fresh Fig Cheeks

roquette, parmesan , pomegranate & rosemary  
w balsamic reduction

~ ~ ~ ~ ~

### Pork Fillet & Prosciutto

slow roasted cherry tomatoes, wilted spinach,  
asparagus ,salt roasted lemon potatoes &  
caraway butter  
or

### Nori wrapped Swordfish

Sugar snap peas, bok choy, enoki & shiitake  
mushrooms with soy & ginger, miso consomme  
& truffle

or

### Caramelised onion & goat's cheese tart

with crisp green apple, beetroot, feta & chilli  
salad

~ ~ ~ ~ ~

### Assiette of Desserts

Petite apple tarte tatin  
White chocolate & orange crème brulee  
Elixir of Dark chocolate & chilli  
Cinnamon & vanilla ice cream