



Valentine's Day 2012

ANTIPASTI

Sea scallops, black caviar, marinated watermelon,
with papaya seed vinaigrette

or

Pepper crusted duck, mesclun stack, lychee salsa
with aged balsamic

SOUP

Seafood consommé with mud crab meat dumpling

Sorbet of bush lemon & wild mint

MAIN

Grain fed eye fillet, truffle oil polenta, baby carrots, caramelized shallot
with a confit of garlic jus

or

Poached Tasmanian salmon with crispy skin, squid ink fettuccine, red
caviar, green pea puree and beurre blanc

DESSERT

Dark chocolate & hazelnut tart, strawberry coulis, praline soil,
with Fiji vanilla ice cream

or

Saffron & mango cheesecake, white chocolate truffle, walnut toffee,
with honeycomb

FJ \$160.00 per person

**Approx AU \$90.00 per person

(**Approximately**exchange rate may fluctuate subject to change)

Note: items on menu are subject to availability and may change