

# Valentines



## To Start

Half dozen Pacific oysters, cucumber mignonette + salmon pearls (df, gf)

Perrier-Jouët NV Champagne

## First Course

Alternate Drop

Tartare of ocean trout, quail's egg, horseradish, capers + rye toast

Elgin Valley chicken terrine with pork + figs, petite salade + warm baguette (df)

## Second Course

Alternate Drop

Poached Tasmanian lobster, caviar butter sauce, watercress (gf)

Confit duck à l'orange, sautéed cabbage, pancetta + walnuts (df, gf, n)

Roast kiplers + seasonal greens (gf)

## Dessert

Melting heart chocolate fondue (gf)