



**Valentines Menu  
Thursday February 14<sup>th</sup> 2008**

Half bottle of Laurent Perrier champagne on arrival

**Shared 'tasting' plate of entrées to start**

**Fresh seafood platter of**

Chilled crayfish with aioli, Clevedon oysters,  
steamed mussels, clams and pipis

seared Tuna with sumac, and roasted snapper fillet with Crystal bay prawns.

With jersey bennie potatoes and mixed green salad

With a bottle or either Coopers Creek "The Pointer"

Pinot Gris Marlborough 2007

or St Clair Sauvignon Blanc Marlborough 2007

or the Main Divide Pinot Noir Marlborough 2006

**Dessert**

*Gentlemen* – Dark chocolate truffle torte with espresso anglaise

*Lady* – White chocolate truffle torte with summer berries

**Priceless Outside table**

on the terrace or on the Viaduct overlooking the harbour (limited)

Cost \$275.00 for two all inclusive

Limited availability so be sure to book early

Contact Kylie to pre-purchase your Valentines Day dining package