

# THE CLIVEDEN

BAR & DINING

**VALENTINES DAY**  
**FEBRUARY 14<sup>TH</sup> 2022**

## **SHARED AMUSE BOUCHE**

Sydney rock oysters with champagne jelly and salmon roe  
Bluefin tuna in beetle leaf  
Whipped cod roe with desert lime

## **ENTRÉE**

Zucchini blossoms filled with Australian spanner crab  
Purple cauliflower, stracciatella, golden raisins, caviar and romesco

*or*

Seared lamb loin, smoked eggplant cream, goats curd, roasted micro carrot, Davidson plum gel & salt bush

*Palate cleanser ~ Campari sorbet with champagne*

## **MAIN COURSE**

Seared wagyu sirloin, poached lobster, cavolo nero puree, micro vegetables & crustacean emulsion

*or*

Magret duck breast, charred orange & carrot puree, palm heart, drunken cherries, foie gras & sour cherry jus

## **SHARED DESSERT PLATTER**

Chef's signature shared dessert platter, chocolate truffles