



Valentine's Day Menu

Entrees – select from

Oysters ½ Dozen Mixed Natural & Wakame and Pickled ginger (gf)

Spiced Cauliflower, Roast Pumpkin, Pearl Barley, Heirloom Carrots, Flat leaf Parsley and Sundried Tomatoes (Veg)

Fresh Local Prawns with avocado and mustard leaf, wrapped in Prosciutto (gf)

Octopus Tentacles on Mixed Leaves and Passionfruit vinaigrette (gf)

Beef Carpaccio, Green Pepper corns, Pecorino shavings, Champagne emulsion and Grissini (gf w/o grissini)

Mains – Select from

Fresh Seafood Plate of Local Prawns, Seasonal Oysters, Smoked Salmon, Green Lip Mussels, Moreton Bay Bugs with trio of sauce (gf w/o sauces)

Chicken Maryland, Chat Potatoes, Asparagus and Oyster Mushroom Sauce (gf)

Yellow Fin Tuna Loin, Seared to Medium with Roast Zucchini, Eggplant, Baby Corn and a Nutmeg Buerre Blanc (gf)

300G MSA Sirloin, Char-grilled to Medium to Medium Well, Truffle Sweet Potato Puree, Port Wine Jus and Confit Garlic Cloves (gf)

Pumpkin Ravioli tossed in a pan of Butter, Almonds, Black Sea Salt and Peperonta (Veg)

Dessert to share

Share Plate of Salted Caramel Chocolate Cup, Chocolate Sorbet, Swiss Chocolate dipped strawberries, Hazelnut Brownie (gf except brownie)

Date: Wednesday 14th of February 2018

Cost : \$75 per adult .

Time: Reservations from 5pm

Full payment is due at the time of booking. Seating positions are on a request basis only, not always guaranteed.



