

VALENTINE'S DAY MENU

\$115 PER PERSON

Garlic Bread

ENTRÉE

(Choice of the following)

Chargrilled haloumi with cherry tomato, caramelized onion, asparagus, balsamic reduction

Salt & pepper calamari with rocket, sundried tomato, lime aioli

Fresh prawn cocktail with baby coz, cocktail foam

Chicken Verde with green leaf salad

Scallops seared with ginger sticks, citric soy, shallots

½ dozen natural oysters w retsina vinaigrette

MAINS

(Choice of the following)

Lamb cutlets W garlic & Dijon mustard paste, spinach, heirloom tomato, roasted onion, mint w red wine jus

1/2 lobster mornay on a bed of rice

Chicken souvlaki with Greek salad, chips, and pita bread

Vegetable Linguine chargrilled vegetables with napolitana sauce

Grilled barramundi W creamy prawn garlic bisque, micro herb salad, Greek lemon potato & seasonal veg

DESSERTS

Vanilla bean Crème Brulée with a mixed berry compote

OR UPGRADE TO

\$150 per person

Garlic bread

MAINS

Seafood platter for 2

Cold– Mooloolaba prawns, spanner crab, smoked salmon, natural oysters, Balmain bugs & fresh seasonal fruit

Hot – lobster mornay, Moreton Bay bugs, grilled king prawns, scallops, oysters Kilpatrick, oyster mornay, grilled fish of the day & salt & pepper calamari, BBQ octopus, mussels

DESSERT(each)

Vanilla bean crème Brulée with a mixed berry compote