



Valentine's Day

SEAFOOD BUFFET

\$140 PER PERSON

WELCOME DRINK

Choose one to begin your romantic evening

Chandon Brut Sparkling Wine
Light, bubbly & elegant

Rameau d'Or Rosé Wine
Lovely pale pink, light & fresh with delicate hints of red berries & flowers



COLD OPTIONS

Charcuterie Board
Selection of Italian meats, cheeses, pickles & breads

Antipasto Board
Selection of charred and pickled vegetables with olives, dips & feta cheese

SALADS

Goat cheese with pear, rocket & candied pecan salad
Caesar salad station

Romaine lettuce, white anchovies, croutons, bacon, parmesan cheese & Caesar dressing

Potato salad with chives, bacon, egg, gherkin & seeded mustard mayo

Penne pasta prawn salad with celery & thousand island dressing

Mixed green salad



SEAFOOD STATION

Tasmania oysters with lemon & mignonette dressing
Far North Queensland tiger prawns with Mary Rose sauce
Moreton Bay bugs
Cooked sand crabs with lemon
Smoked salmon with crème fraîche, capers, Spanish onion & dill

HOT BUFFET SELECTION

Roast with a mustard and pink peppercorn crust & Yorkshire pudding
Pork belly with Thai green paw paw salad
Barramundi fillets with a macadamia crust & finger lime beurre blanc
Cauliflower & chickpea curry with fragrant jasmine rice
Roast duck fat potatoes
Steamed garden vegetables

DESSERT STATION

Salted caramel & peanut crème brûlée
Lemon and white chocolate curd tartlets
Macarons
Trio chocolate mousse gateaux
Decadent dark chocolate flourless torte
Oreo white chocolate mousse
Chocolate pudding with anglaise
Seasonal fruit platters

Chocolate fountain with milk and white chocolate, strawberries & marshmallows

