

COCO'S.

KITCHEN + BAR

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

Decedent dark chocolate flourless torte

Oreo white chocolate mousse

Chocolate pudding with anglaise

Seasonal fruit platters

Chocolate fountain with milk and white chocolate, strawberries & marshmallows

