



Valentine's Day Menu

ENTRÉE

NATURAL OYSTERS mignonette, French cider vinegar, shallot and lemon
MOOLOOLABA PRAWN SALAD mango, avocado and lime mayo
CRISPY FRIED QUAIL chilli dressing, fennel apple slaw
SALMON SASHIMI pickled mushroom, soba noodle, edamame, ginger soy dressing
SALT AND PEPPER SQUID chorizo, pickled kiss peppers & preserved lemon
SEARED SCALLOPS cauliflower puree, crispy pork belly, squid ink and chili caramel
ROAST BEETROOT SALAD baby figs, almonds, smoked cheese, fennel and radish
SEAFOOD NUMUS compressed cucumber, heirloom tomato, radish and crisp wonton

MAIN/FISH

GRILLED EYE FILLET 250g sautéed mushrooms, parsnip puree and crispy kale
SEAFOOD AGLIO angel hair, chilli, garlic, prawns, spanner crab, mussels, market fish
ROAST PORTOBELLO MUSHROOM cauliflower 2 ways, bok choy, soy truffle dressing
SLOW COOKED LAMB lemony crushed potatoes, smoked eggplant, feta and mint

GOLDBAND SNAPPER (Cairns, Nth QLD)	Soda Batter	Ginger Vinaigrette
BARRAMUNDI (Coral Coast, QLD)	Oven Baked	Lemon Beurre Blanc
MAHI MAHI (Mooloolaba, QLD)	Baked En-Papillote	Cherry Tomato, Basil
OCEAN TROUT (Goulburn River, VIC)	Pan Fried	Salsa Verde
SMOOTH DORY (Nelson NZ)	Indian Spice	Herb Yoghurt

SIDES

STIR FRIED GREENS chilli and roasted cashews
SHOESTRING FRIES black salt and aioli
CRISP ICEBERG SALAD parmesan ranch, gremolata & bacon crumbs

DESSERT

TO SHARE - WHITE CHOCOLATE DOME AND CHERRY CHEESECAKE
deconstructed, cherry caramel
COCONUT CRÈME BRULÉE, mango gel, compressed strawberries
ARTISAN CHEESE PLATE – 3 cheeses with chutney and lavosh
BUTTERMILK PANNACOTTA saffron honey pistachio nuts, raspberry sorbet
PITCH BLACK dark chocolate mousse, biscuit, hazelnut anglaise