

♥ *Valentines Dinner 2026* ♥

Sommelier Select Prince de Lise French Blanc de Blanc
Champagne

Warm Sour Dough Bread and Cultured Butter

Deluxe Hors D'œuvre

Coral Sea Lobster Tartlet – Garlic Lemon Butter

Blue Fin Toro Tuna, Avruga Caviar, Crème Fraiche

or

Premium Empire Bay Pacific Oysters - Natural or Kilpatrick

or

Shanghai Prawns - Chilli Lime Caramel

Or

Queensland Scallops Sashimi with Wasabi Tobiko, Finger Lime and Mirin GF

or

Vietnamese Summer Rolls, Tofu, Mango, Mint, Soft Rice Noodles, Cucumber –
Peanut Sauce V

Slipper Lobster and Crustacean Plate

Ice Cold Ocean Fresh Seafood Served with Sauces – Accompaniments

or

Muscovy Duck Breast, Sweet Potato Crisps, Red Brassica Black Cherry Sauce

or

Fried Gnocchi, Seared Mushrooms, Saltbush, Wild Greens, Fioretto - Grana
Parmesan V

or

Mooloolaba Swordfish

Cloudy Bay Vongoli and Clams, White Bean, Tomato, Parsley and Chilli

or

Riverina Black Angus Beef Sirloin 'Bon Me' with Pate, Fried Egg – Chips

Sun Gold Sensation Mango, Black Berries and White Chocolate Ice Cream

White Chocolate Wafers

or

Indulgence Lovers Sweets Plate for 2

or

Belgium Chocolate Mousse

Summer Berries, Toffee Birds Nest, Salted Caramel Ice Cream

or

Fresh Baked Apple Pie

Cream Anglaise and Vanilla Bean Ice Cream

or

French Triple Brie Cheese

Apple, Cherry Jam, Walnut Breads and Lavosh

Organic Espresso or Loose-Leaf Tea

\$149 per guest