

# ♥ *Valentines Lunch 2026* ♥

*Warm Sour Dough Bread and Cultured 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**

**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 Plate for Two**

or

**Belgium Chocolate Mousse**

Summer Berries, Toffee Birds Nest, Salted Caramel Ice Cream

or

**French Triple Brie Cheese**

Apple, Cherry Jam, Walnut Breads and Lavosh

**Organic Espresso or Loose-Leaf Tea**

**\$95 per guest**