



Valentines Day

SATURDAY 14TH FEBRUARY 2015

Starters

Marinated Warm Mixed Olives smoked Kalamata, colossal green & Sicilian olives	15.00
Organic Warm Ciabatta (V) house spiced butter, EVOO & Dukkah	15.00
Vine Ripened Tomatoes (V) Burrata mozzarella, basil, EVOO, cracked pepper & sea salt	15.00
Crab Bisque salmon pearls	15.00

Systems

	Six	Twelve
Natural	22.00	40.00
Kilpatrick	23.00	41.50
Watermelon Vinaigrette	23.00	41.50

Entrée

Chicken Liver Paté Foie gras potted rabbit, pickled onion cornichons & crostini	22.50
Trawler King Prawns (G/F) Chilled- Cocktail sauce Grilled- Béarnaise sauce	24.50
Crispy Skin Pork Belly (G/F) crushed pineapple chutney & jerk spiced pork neck	24.50
Pan Seared Hervey Bay Scallops (G/F) King Salmon belly, charred corn, edamame succotash & salsa verdé	24.50
Black Angus Beef Carpaccio horseradish cream, parmesan, EVOO, lemon & watercress	24.50

Main

Corn Fed Chicken Supreme prawn mousse, braised leeks, baby carrots & champagne cream	38.00
Baby Back Pork Ribs (Full Rack) house made pineapple barbeque glaze & sweet potato fries	44.00
Hot Rock/ Char Grilled 200g Shiro Kin Wagyu Rump Cap parsnip puree, broccolini & parsnips crisp	55.00
Hot Rock/ Char Grilled 200g Black Angus Eye Fillet kipfler potatoes & wilted greens	46.00
300g Organic Cape Grim Sirloin sweet potato fries & steamed snow peas	45.00
Prawn Fettuccine sautéed prawns, prosciutto, white wine cream sauce & shaved grana padano	36.00
House Made Black Truffle Potato Gnocchi (V)	25.00 36.00
walnuts, peas, asparagus, goat cherve, hazelnut vinaigrette, fresh herbs & shaved grana padano	
Grilled NZ John Dory Fillet kipfler potatoes, sugar snaps & lemon beurre blanc	38.00
Lobster (Maine, USA)	45.00
Organic warm sourdough, garden salad and lemon	85.00

Half Lobster
Whole Lobster

Please choose your cooking options: **Mornay** **Thermidore** **Garlic Butter** **Cocktail**

Seafood Platter for two	140.00
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Moreton Bay Bug Tails (2), Trawler King Prawns (6), Hervey Bay Scallops (6), Natural Oysters (6), S.A Mussels, Salt & Pepper Calamari and Fish Fillet. Served with battered fries & garden salad with homemade cocktail sauce.

Sides

Tempura Onion Rings Cajun spice	11.00	Honey Roasted Pumpkin spiced cumin yoghurt	11.00
Sautéed Mixed Wild Mushrooms	11.00	Warm Baby Beetroot walnut & goat cherve	11.00
Sautéed Local Tiger Prawns garlic, parsley, EVOO	17.00	Charred Corn house spiced butter	11.00
Rocket & Pear Salad blue cheese, walnut vinaigrette	13.00	Moreton Bay Bug Tail garlic, parsley, EVOO	19.00
Fries sea salt & lime aioli	8.00	Steamed Hand Picked Green Beans almond crumble	8.00

15% Off Any Bottle of Moët & Chandon Champagne

