



Valentine's Day

MENU

SEAFOOD PLATTER, CHOICE OF
MAINS AND SHARED DESSERT

ENTRÉE SEAFOOD PLATTER FOR TWO

MORETON BAY BUG SLIDERS

charcoal brioche, kewpie, ink gin pickles

WILD YAK POACHED PRAWNS

togarashi guacamole, yuzu mayo

WATERMELON MARGARITA OYSTER SHOTS

pickled watermelon rind

MIANG OF SAND CRAB

green nam jim, grapefruit, toasted coconut, peanut crumble

SESAME TUNA POKE

kimchee aioli, soy caviar, avocado, crispy wonton

MAINS

LIME & ZA'ATAR SEARED SALMON

baba ganoush, leek & freekeh pilaf, pomegranate,
pine nuts, mint, fetta

GRILLED BEEF T-BONE

truffle butter, campfire kipflers, caramelised onion puree,
charred greens, port jus

CRISPY SKIN PORK BELLY PORCHETTA

pork & fennel sausage, anise carrot purée, celery root & fennel
remoulade, spiced kakadu plum glaze

DESSERT SEDUCTION

ROSE GOLD

ruby chocolate panna cotta, gold dusted meringue,
boysenberry & rose coulis, prosecco poached strawberries,
wild berry mousse, blood orange sorbet

MEMBERS

75

GUESTS

85