



SEAFOOD WEDNESDAY

5 COURSES OF THE FINEST SEAFOOD FROM 6PM
EVERY WEDNESDAY NIGHT.



1ST COURSE

- Tasmanian Spring Bay mussels, tomato & basil sauce w toasted Turkish bread
- Fresh Mooloolaba King Prawns with a tomato and avocado salad.

Houghton Quill Pinot Noir Sparkling 100ml flight

2ND COURSE

- Tasmanian Pacific natural oysters with cocktail sauce and lemon (4)
- Herb marinated prawns large grilled tiger prawns, Vietnamese slaw salad and aioli
- Tasmanian Pacific oysters Kilpatrick topped with bacon and our own secret sauce (4)

GB Semillon Sauvignon Blanc 100ml flight

3RD COURSE

- Prawn cutlets, creamy garlic sauce, jasmine rice timbale
- Five spice peppered calamari, Vietnamese slaw salad
- Bugs Galliano, Moreton Bay bugs quickly seared then flambéed in Galliano cream, buttered spinach, steamed rice

GB Pinot Griggio 100ml flight

4TH COURSE

- Macadamia crusted barramundi fillet on corn risotto, fennel and artichoke remoulade
- Tasmanian Salmon Chats, capers artichokes, champagne sauce

GB Chardonnay 100ml flight

5TH COURSE

- Crème caramel (gf) garnished with fresh fruit, chantilly cream
- Seasonal fruit plate Selection of summer fruit and sorbet
- Vanilla bean crème brulee served with biscotti and vanilla ice-cream

Coffee and tea with chocolate mints

ALL INCLUSIVE \$69.00 PER PERSON
WINE FLIGHT \$20.80 PER PERSON