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## 1ST COURSE

- Fresh Seafood Chowder
- Fresh Mooloolaba King Prawns with a tomato and avocado salad.
- Tasmanian Spring bay Mussels- herb tomato sauce , toasted turkish bread

Houghton Quill Pinot Noir Sparkling 100ml flight

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## 2ND COURSE

- Coffin Bay Pacific natural oysters with cocktail sauce and lemon (4)
- Coffin Bay Pacific oysters Kilpatrick topped with bacon and our own secret(4)
- Hervey Bay Scallop Mornay with rocket and fennel salad

GB Semillon Sauvignon Blanc 100ml flight

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## 3RD COURSE

- Aussie prawn cutlets, grilled with slaw and aioli
- Salt and peppered calamari, with Asia slaw salad
- Bugs Galliano, Moreton Bay bugs quickly seared then flambéed in Galliano cream, buttered spinach, steamed rice

GB Pinot Grigio 100ml flight

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## 4TH COURSE

- Macadamia crusted barramundi fillet on Paris mash, sautéed vegetables  
fennel artichoke remoulade
- Fish of Day Ask your waiter
- Goldband snapper fillet, chat potatoes, baby green ratatouille, preserved  
lemon gremolata

GB Chardonnay 100ml flight

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## 5TH COURSE

- Crème caramel (gf) garnished with fresh fruit, chantilly cream
- Flourless chocolate cake, chocolate sauce , fresh berries , strawberry ice cream
- Vanilla bean crème brulee served with Almond biscotti and raspberry and  
white chocolate ice-cream

Coffee and tea with chocolate mints

**ALL INCLUSIVE \$71.00 PER PERSON**  
**WINE FLIGHT \$20.80 PER PERSON**