

# SEAFOOD WEDNESDAY



## 1ST COURSE

- Fresh seafood Chowder
- Garlic Prawns Cutlets served w Jasmine rice & salad.

Sir James  
Sparkling  
100ml flight

## 2ND COURSE

- Coffin Bay Pacific natural oysters with cocktail sauce and lemon (4)
- Coffin Bay Pacific oysters Kilpatrick (4)
- Hervey Bay Scallops Mornay, mixed leaf salad

GB Semillon  
Sauvignon  
Blanc  
100ml flight

## 3RD COURSE

- Grilled king prawns, tomato and feta salad and saffron mayonnaise
- Salt and peppered calamari, with Asian green salad, aioli
- Bugs Galliano, Moreton Bay bugs quickly seared then flambéed in Galliano cream, buttered spinach, steamed rice

GB Pinot  
Grigio 100ml  
flight

## 4TH COURSE

- Macadamia-Crusted Barramundi fillet, mash potato, sweetcorn puree, fennel and artichoke remoulade, vegetable panache
- Fish of the Day (Ask your waiter)
- Grilled Barramundi, herb risotto, vegetable panache, citrus beurre Blanc, tomato & basil salsa

GB  
Chardonnay  
100ml flight

## 5TH COURSE

- Crème caramel (GF) garnished with fresh fruit, Chantilly cream
- Flourless chocolate cake, Strawberry ice cream, chocolate sauce, black cherries, Romanoff strawberries
- Vanilla bean and honey creme brulee, almond biscotto honeycomb, vanilla ice-cream

Coffee and  
tea with  
chocolate  
mints

**ALL INCLUSIVE**

**\$76.00 PER PERSON**

**WINE FLIGHT \$20.80 PER PERSON**