



Seafood Wednesday

5 Courses

From 6.00 p.m

1st course

- Tasmanian Spring Bay mussels, red curry sauce & 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 Grigio 100ml flight](#)

4th course

- Macadamia crusted barramundi fillet on Paris mash sautéed vegetables chive crème fraîche
- 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
- Vanilla bean crème brulee served with biscotti and vanilla ice-cream

[Coffee and tea with chocolate mints](#)

All inclusive \$69.80

Wine flight \$20.80