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## 1ST COURSE

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- Fresh seafood Chowder
- Fresh Mooloolaba King Prawns with a tomato and avocado salad.

**Houghton Quill Pinot Noir Sparkling 100ml flight**

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## 2ND COURSE

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- Coffin Bay Pacific natural oysters with cocktail sauce and lemon (4)
- Coffin Bay Pacific oysters Kilpatrick (4)
- Hervey Bay Scallops sweetcorn puree, speck, green leaf & heirloom grain salad, balsamic pearls

**GB Semillon Sauvignon Blanc 100ml flight**

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## 3RD COURSE

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- Prawn cutlets, creamy garlic & chardonnay sauce jasmine rice
- Salt and peppered calamari, with Asia green salad, chili relish aioli
- Bugs Galliano, Moreton Bay bugs quickly seared then flambéed in Galliano cream, buttered spinach, steamed rice

**GB Pinot Griggio 100ml flight**

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## 4TH COURSE

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- Macadamia crusted barramundi fillet, mash potato, sweet corn puree, fennel and artichoke remoulade, baby vegetables
- Fish of Day Ask you, waiter
- Gold band snapper, ratatouille, pan-fried lemon and artichoke desire potatoes, lemon beurre blanc, caperberry salsa
- **GB Chardonnay 100ml flight**

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## 5TH COURSE

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- 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 \$71.00 PER PERSON**  
**WINE FLIGHT \$20.80 PER PERSON**