

- V Vegetarian
- VO Vegetarian option
- GF Gluten free
- GFO Gluten free option



Per Person

SHARE THE LOVE AT



SHARED PLATTER TO START ^{VO/GFO}

Warm Pane Di Casa bread with olive oil, dukkah & balsamic reduction | Marinated Nam Jim prawns
Gratinated half shell Hervey Bay scallops | Peking duck spring rolls with Asian dipping sauce

MAINS (CHOOSE ONE EACH) ^{VO}

LOCAL BEEF FILLET ^{GF}

Served medium with roasted truffle potatoes, Lockyer Valley baby carrots, fig & onion jam & a red wine jus

LEMON & THYME CHICKEN BREAST ^{GF}

Marinated breast served with roasted truffle potatoes, Lockyer Valley baby carrots & a garlic cream sauce

GRILLED REEF FISH ^{GF}

Grilled with white wine, lemon & dill, served on buttered kipfler potatoes & broccolini with a lemon wedge

SHARED DESSERT ^{GFO}

Chocolate & Raspberry Bombe Alaska

WEDNESDAY 14 FEBRUARY

Entrée & Dessert | Gluten free options are available. Please request when booking.

Entrée & Mains | Vegetarian options are available. Please request when booking.

