



ST Valentine's DAY

— TUESDAY 14 FEBRUARY —

BUFFET DINNER

\$260 PER COUPLE

Including of a glass of Moët & Chandon Impérial NV

Seafood on Ice

Tasmanian oysters – St. Helens
South Australian oysters – Coffin Bay
Tiger prawns
Moreton Bay bugs
Half shell scallops chilli ginger oil
Spring Bay mussels with red wine shallot vinaigrette
Spanner crabs

Mixed Salads

Shrimp, mango, soba noodle salad
Chic pea with orange, mint and feta cheese
Lemon grass chicken salad, white & black fungus
Couscous, grilled vegetables, rocket mint pesto dressing

Platters

Hot and spicy quail, Lemon tabouleh
Asparagus, grilled peach, mozzarella pomegranate molasses
Tasmanian smoked salmon, capers, red onion & dill
Seared peppered beef medallions with shaved foie gras
Sesame crusted tuna, wakame salad, and myrtle dust

Assorted Sushi with Traditional Condiments

California rolls, nigiri, sashimi

Cold cuts

Spanish jamon ham
Sopressa salami

Dim Sum

Selection of prawn har gow, pork buns and chicken sui mai

Carvery

Roast leg of lamb studded with garlic and rosemary
Roast rib eye of beef with herb mustard crust

*Condiments: Red wine jus, Seeded mustard, mint jelly,
Horseradish cream, Dijon mustard*

Soup

Cream of cauliflower with truffled quail eggs
Hot and sour prawn

Hot Selection

Fillet mignon of beef, Fig-Cabernet vinegar glaze, smoked sea salt
Spanish mackerel with salsa verde, beetroot
Roast duck legs, cherry compote five spice jus
Double cooked pork, garlic shoots
Chicken Makhanwala "Butter chicken"
Glazed Dutch carrots with mint sugar
Cashew nut and raisin rice
Crushed potatoes spiked with truffle, chives
Tempura soft shell crab, curried, coconut passion fruit aioli
Mutter Panner "Indian Cottage Cheese, Green Peas"

Live Cooking Station

Peppered berry Kangaroo steak, bush tomato chutney
Pan fried herb polenta cake with feta cheese

Live Dessert Station

White chocolate risotto, with Champagne
jelly, marinated cherries and gold leaf

Desserts

Strawberry cream meringue
Chocolate Baileys cake
Lemon chiboust tart
Dark chocolate raspberry tart
Chocolate mint pearl
Red velvet cake
Rocher-mocca mascarpone mousse cake
Chocolate Grenoble-Chocolate walnut cake
Double apple cake
Chocolate panna cotta
Raspberry jelly with praline cream
Pompadour
White chocolate passion fruit log
Berry tartlet
Macaroon tower
Croqembouche