

Romantic Retreats Menu

Entrée

\$24

Crab and Scallop Risotto

With Parma Han Shard

Spinach and Fetta Ravioli

With char grilled vegetable and Napoli

QLD Tiger Prawn Grits

On Green Pea cakes with pickled Jalapeno

BBQ Lamb Kofta

Preserved Lemon , Roasted cumin and Mint Yoghurt

Seared Scallops on Half Shell

Chilli Herb Butter

Tapas Platter

Chicken Ribs, Cheddar Pommes William, Spiced Chirozo,
Herb Soy Mushroom Caps.

QLD Classic Sand Crab Lasagne

Brandy Spiced Crab Bisque

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Main

\$32

Slow Roast Lamb, Potato and Swiss Browns
With Shallot, Garlic and Gascony mustard jus

Saltimbocca Chicken
On Creamed Leeks, Rice Pilaf

Eye Filet Tournedos of Angus Beef
Foie Gras, Field Mushrooms, Saute Potato and Broccolini

Pan Seared Local Snapper and King Prawn
Potato Frits Wilted Greens and Champagne Sauce

Slow cooked Pork Collar
Caramelised Cherries Braised Cabbage and Mash

Beef Cheek and Shallot Ragout
Over Pappardelle Pasta

Chicken and Green peppercorn Sausage
Bean Cassoulette

Roasted Duck Maryland and Orange Glaze
Parsnip Puree, Turned Carrots, Broccolini

Other Lines On Request

Fresh QLD Seafood, Prawns market fresh, Oysters freshly shucked, Sashimi
Gas Packed and chilled