seafood Bu

Valentine's Special Friday 14 Feb- 5.30pm - 8.30pm



Cold Options charcuterie board Selection of Italian meats, cheese, pickles & breads antipasti board Selection of charred & pickled vegetables with olives, dips & feta cheese

Salad

Goat cheese pear, rocket & candied pecan salad caesar salad station Romaine lettuce, white anchovies, croutons, bacon, Parmesan cheese & caesar dressing Potato salad with chives, bacon, egg & gherkin finished with seeded mustard mayo Penne pasta prawn salad with celery & thousand island dressing Mixed green salad

Seafood Station

Tasmania oysters with lemon & mignonette dressing Far North Queensland tiger prawns with Marie Rose sauce Cooked sand crabs with lemon Smoked salmon with crème fraîche, capers, Spanish onion & dill

Hot Options

Roast beef with mustard & pink peppercorn crust & Yorkshire pudding Pork belly with Thai green paw paw salad Barramundi fillets with macadamia crust & finger lime Beurre Blanc Cauliflower & chickpea curry with fragrant jasmine rice Roast duck fat potatoes Steamed garden vegetables

Desserts

Salted caramel & peanut crème brûlée (GF) Lemon & white chocolate curd tartlets Mixed berry & vanilla panna cotta (GF) Trio chocolate mousse gâteau (GF) Decadent dark chocolate flourless torte (GF) Chocolate pudding with anglaise Seasonal fruit platters Pink Chocolate fountain with milk & white chocolate, strawberries & marshmallow

Please note: All our food is prepared in our kitchen where nuts, gluten and other allergens are present – if you have a food allergy, please let us know before ordering as a limited selection of dietary alternatives may be available. Public Holidays incur a 15% surcharge. Credit card surcharge applies. Accor Plus discount subject to availability.

