

# Valentine's Day lobster banquet menu

## entree

artisan sourdough baguette / french butter / black ash salt (gfo)

sydney rock oysters (gf)(df)

moreton bay bug roll (gfo)(df)

grilled scallops on the half shell (gf)(df)

## main course

wood-grilled lobster / champagne beurre blanc (gf)(dfo)

smoked tomato / shiitake / sunflower / shishito / perilla (gf)(df)(vg)

house fries / aioli (gf)(df)(v)

broad leaf rocket salad / pear / parmesan / balsamic (gf)(dfo)

## to finish

strawberry pavlova / mascarpone / wild berry sorbet (gf)

banquet menu 185pp | wine pairing 79pp

gf-gluten free | df-dairy free | gfo/dfo-gluten/dairy free option | v-vegetarian | vg-vegan

menu items and pricing are subject to change according to market availability

should an item not be available, we will substitute it with an item of equal quality

8% gratuity applies to parties of 8 or more

# wine pairing

## **entree**

NV Palmer Brut Reserve, Reims, Champagne, FRA (120ml)

## **main course**

2021 Domaine Chanson Chablis, Burgundy, FRA (150ml)

## **to finish**

2022 Chateau Lapinesse Sauternes, Bordeaux, FRA (60ml)

