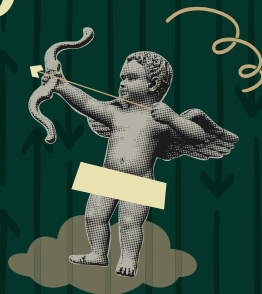




VALENTINE'S *day*



SAMPLE MENU

Entrée

SHARED

Le Fruits de Mer

Mooloolaba Prawns | Pacific oysters | Honey Bugs
Black lip mussels | Smoked ocean trout | Fried soft shell crab

Gratinated scallops

Served with sauce vierge, Marie Rose sauce, Champagne mignonette,
lemon wedges (df, gf)

Main Course

ALTERNATE DROP

Ballottine de Poulet

Elgin Valley chicken, creamy polenta, heirloom baby carrots,
mushroom velouté (gf)

Filet de Bœuf

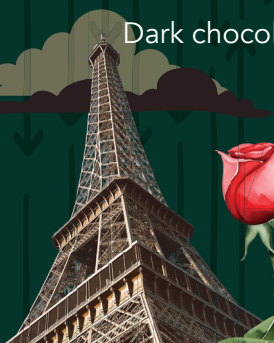
Beef tenderloin, chargrilled asparagus, truffle potato mash,
Café de Paris butter, beef jus (gf)

Dessert

INDIVIDUAL

Parfait Chocolat Cerise

Dark chocolate + cherry parfait, almond brittle, Champagne gel (n)



**BELLE
ÉPOQUE**
Inspire Moments

