

SUNSET SITTING - From 5pm
Four Course Degustation Menu \$135pp

King Prawns and Moreton Bay bug cocktail (gf)

Crispy Pork Belly, Alaskan Scallop, Spiced orange Sea Grapes (gf)

Grain fed eye fillet medallion, foie gras, fried polenta, madeira jus (gf)

Strawberry parfait, raspberry quenelle, white chocolate mousse

CHILDREN UNDER 12yrs (FIRST SITTING ONLY) - \$45pp

Snapper, Steak or Chicken fillet with chips & salad | Chocolate brownie & Ice cream

MOONLIGHT SITTING (18+) - From 8.30pm
Six Course Degustation Menu inclusive of a 3 Hour
Premium Beverage Package \$295pp

Oscietra Caviar blini, crème fraiche

Crispy Pork Belly, Alaskan scallop, spiced orange sea grapes (gf)

Chargrilled half Western Australia lobster, Pernod french cultured butter (gf)

Grain fed eye fillet medallion, foie gras, fried polenta, madeira jus (gf)

Strawberry parfait, raspberry quenelle, white chocolate mousse

Dulce brie, sesame lavosh, vanilla pear paste & grapes (gf)

Premium 3 Hour Beverage Package

Veuve Dargent, Fr - Catalina Sounds Sauvignon Blanc, NZ - Tar & Roses Pinot Gris, Vic
Vase Felix Cabernet Sauvignon, WA - In Dream Pinot Noir, Yarra Valley
Stone & Wood Pacific Ale - Asahi - Peroni Leggera

Phone: 07 5527 6655 - Email: info@seascope.com.au - seascope.com.au

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