

**SEAFIRE - RESTAURANT**  
**\$179 per guest**

**4 courses including 3 Hour \*Premium Beverage Package**

**AMUSE-BOUCHE**

Seared Alaskan scallop, truffled white bean purée (GF)

**ENTRÉE**

Prawns & Moreton Bay bug classic cocktail (GF))

Yellowfin King fish sashimi, ponzu lime, sesame

Lobster tortellini, lobster bisque

Duck and porcini mushroom risotto (GF)

Gnocchi, four cheeses, truffle (v)

**MAIN COURSE**

Baked Trevella fillet, potato fondant, clams beurre blanc (GF)

Tempura Moreton Bay bugs, on a bed of vermicelli salad, jicama,  
wombok, coriander, fried shallots, nam jim dressing

Chargrilled Cape Byron eye fillet, fried polenta, mushroom medley, red wine jus (GF)

Free range chicken breast involtini, prosciutto, celeriac puree, osso bucco croquette

**DESSERT**

Chocolate fondant, popcorn textures, salted caramel, vanilla bean ice cream

Peanut butter parfait, brulee banana, peanut praline (gf)

Crème brulée, hazelnut biscotti, chantilly cream

**\*PREMIUM 3 HOUR BEVERAGE PACKAGE**

Veuve D'argent blanc de blancs sparkling , France

Tar & Roses Pinot Grigio, Vic - Opawa Sauvignon Blanc, NZ

Vasse Felix Cabernet Sauvignon, WA - Heathcote Shiraz, Vic

Asahi - Heineken - Peroni Legera