



# Valentines Day 2018



Any 2 Courses for **\$49pp**

All 3 Courses for **\$59pp**

including a glass of sparkling wine or tap beer on arrival

## entreés

hervey bay scallops in half shell, sweet corn puree, chorizo crumble, fresh lemon GFO

bruschetta of fresh figs, prosciutto & persian feta, aged balsamic, fresh rocket GFO

fritters of zucchini, chickpea, haloumi & mint, w/ manuka honey & sumac yoghurt V

## mains

### SLOW BRAISED BEEF CHEEKS

dauphinoise potato, baby carrots & jus GFO

### VEGETARIAN RIGATONI

oven roasted tomatoes & garlic, torn basil, extra virgin olive oil, parmesan, aged balsamic

### CRISPY SKIN SALMON

warm salad of puy lentils, roast pumpkin, cherry tomatoes, red onion, radish & salsa verde GFO

## desserts

golden fried cinnamon sugar churros, chocolate ganache, fresh strawberries

coconut vanilla panna cotta, berry compote, micro mint GFO

espresso infused rich mud cake with macadamias, chocolate ganache, vanilla bean ice cream, berry coulis & strawberries

GFO = Gluten free (or option available) // V = Vegetarian (or option available)

Please inform waitstaff of any allergies - although due care is taken, traces of allergens may remain

Meals for special dietary requirements can be arranged in advance, please inform functions manager of requirements when you make your reservation

Don't leave it till the last minute - call **(07) 5326 1990** to book!

**LOT104**  
espresso + wine bar

