

# Valentine's Sea Coast Menu | \$110 per person

A romantic five-course dining experience inspired by the Italian coastline – one option for each course

## Welcome

### Prosecco

A chilled glass of Italian prosecco served on arrival

## First Course – To Start

### Bourbon Garlic & Ginger Shrimp

Succulent shrimp sautéed in bourbon, roasted garlic, and fresh ginger

## Second Course – Entrée

### Fresh Oyster with Beetroot Mignonette

Briny oyster paired with a vibrant beetroot and shallot mignonette

### Smoked Salmon Canapé

Delicately smoked salmon served on flaky pastry with dill-infused cream

## Third Course – Salad

### Pear & Stracciatella Salad

A sophisticated twist on the classic Caprese: sweet honey-glazed pear, silky stracciatella cheese, zucchini ribbons, and roasted almonds on a bed of rocket, finished with fresh mint and a honey-mustard citrus sauce

## Fourth Course – Main

### Citrus Lobster Risotto

Creamy Arborio rice folded with butter-poached lobster and bright citrus zest

### Pan-Seared Barramundi

Tender barramundi fillet, lightly seared and finished with a delicate white wine sauce, served with roasted vegetables

### Prosciutto-Wrapped Chicken Roulade

Ricotta and spinach-stuffed chicken breast wrapped in prosciutto, roasted to perfection

## Fifth Course – Dessert

### Raspberry Parfait

Silky fresh white cream layered with fresh berries

### Chocolate Lava Cake with Macadamia Sorbet

Warm molten chocolate cake paired with smooth macadamia nut sorbet



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