

**THREE COURSE MENU & THREE HOUR
BEVERAGE PACKAGE - \$195pp**

Appetiser

House baked bread, w houmous and tzatziki dips

Main course

Cape Grim 350g sirloin steak, jumbo prawn, garlic, mushrooms, cream chardonnay (gf)

Chargrilled lamb tenderloin, Moroccan spice, minted yogurt, petit potatoes (gf)

WA Lobster Thermidor 500g, brandy, tarragon, rocket and parmesan salad (gf)

Gold band Snapper fillet, potato fondant, pippies and clams saffron ragu (gf)

Dessert

Lemon Eton mess with Chambord compote and raspberry sorbet (gf)

Crème brulee, hazelnut biscotti

THREE HOUR BEVERAGE PACKAGE

WINES

Mortar & Pestle Brut, SA

Black Cottage Pinot Gris, NZ - Pitchfork Sauvignon Blanc, WA,

La Ville Femme Rose, Fr - Yarawood Chardonnay, Vic

Bleasdale Cabernet Sauvignon, SA - Mountadam Shiraz, SA - Pasqua Merlot, It

BEER

Haan Super Dry - Great Northern

CLASSIC SPRTIZ COCKTAILS

Aprol - Limoncello - Elderflower

SOFT DRINKS

TICKETS

Seascape Restaurant + Bar

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