

COLLINS KITCHEN

VALENTINE'S DAY BUFFET DINNER

Saturday 14 February 2026
06:00pm – 10:00pm

\$189 per person including
a glass of Champagne
Bollinger Rosé

SEAFOOD ON ICE

Blue Swimmer Crabs

Queensland Prawns

Moreton Bay Bugs

Freshly Shucked Oysters

Tabasco, Lemon, Cocktail Sauce, Mignonette Dressing

JAPANESE BAR

Assorted Nigiri, California & Maki Rolls

Light Soy, Ponzu, Wasabi, Japanese Pickles,
Tobiko Caviar

Sashimi

Yellowfin Tuna, Salmon, Kingfish

SHARING PLATES FOR TWO

Albacore Tuna Crudo

Crème Fraiche, Pickled Baby Peach, Dill Oil

Prosciutto di San Danielle

Prosecco Infused Rockmelon, Extra Virgin Olive Oil

Shark Bay Scallop Ceviche

Leche de Tigre, Sweet Potato, Cancha

SALAD BAR

Mixed Garden Leaves

Caesar Dressing, House Made Vinaigrette,
Aged Balsamic Vinegar, Red Wine Vinegar,
Mount Zero Olive Oil

Greek Style Salad

Vine Ripened Tomato, Lebanese Cucumber,
Kalamata Olive, Greek Feta, Oregano

Cabbage Slaw

Peas, Fennel, Radish, Herbs, Parmesan, Lemon Dressing

Papaya Salad

Cucumber, Carrot, Thai Herbs, Roasted Peanuts,
Vermicelli Noodles, Thai Dressing

DELICATESSEN

Mortadella, Truffle Salami, Wagyu Bresaola, Felino

Chicken & Tarragon Terrine, Cornichons

Dips: Hummus, Taramasalata, Green Tahini

Assorted Grilled, Pickled & Marinated Vegetables

Mount Zero Olives, Giardiniera Pickles

CHEESE BOARD

Assorted Local & International Cheeses

Lavosh, Wafers, Dried Fruit, Toasted Nuts,
Backyard Honey, Jam Lady Jams

LIVE CARVERY STATION

Slow Cooked Lamb Shoulder Barbacoa

Tomatillo Salsa, Onion, Coriander, Lime, Tobasco, Tortillas

GRILL

SELECTION OF PREMIUM MEAT & SEAFOOD

O'Connor Grass Fed Beef Rump Cap

Smoked Cowboy Butter

Free Range Chicken

Smoked Yoghurt, Black Aleppo Butter, Guindilla Peppers

BBQ Pork Skewers

Thai Style Satay Sauce, Roasted Peanuts

Tandoori Salmon

Wombok, Cucumber & Green Chilli Salad

PIZZAS

FROM OUR WOOD OVEN

MARGHERITA: Fior di Latte, Sugo, Basil

FUNGI: Fior Di Latte, Parmesan, Gorgonzola, Porcini,
Basil, Parsley

DIAVOLA: Fior Di Latte, Sugo, Hot Salami, Chilli, Basil

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

ALL PRICES ARE IN AUSTRALIAN DOLLARS AND INCLUSIVE OF GST.

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SOUP & PASTA

Summer Market Vegetable Soup

Selection of Handmade Pasta and Sauces
Cooked to Order

Parmesan, Chilli Flakes, Truffle Oil

A TASTE OF INDIA

Chicken Karahi

Tomatoes, Ginger, Garlic, Green Chilli, Coriander

Paneer Tikka Masala

Indian Spices, Tomato, Yoghurt

Naan, Poppadums, Indian Pickles, Mint Raita

SIDES

Roasted Kipfler Potatoes

Garlic, Rosemary

Seasonal Market Vegetables

Lemon Infused Mount Zero Olive Oil

Collins Kitchen Truffle Mac & Cheese

FLAVOURS OF ASIA

LIVE STATION: Crispy Roast Pork Steamed Buns

Pickled Cucumber, Hoisin, Spring Onion, Sriracha

WOK

Stir-Fried Beef with Black Bean Sauce

Garlic, Ginger, Capsicum

Collins Kitchen Vegetable Fried Rice

Free Range Egg, Mixed Vegetables, Spring Onion

Char Kway Teow

Chicken, Chinese Sausage, Bean Sprouts, Egg, Garlic Chives

Wok Fried Asian Greens

Garlic, Soy

STEAMER

Mixed Vegetable Dumpling

Prawn Har Gow

Pork Siu Mai

Steamed Jasmine Rice

Light Soy Sauce, Fresh Red Chillies, House Made Chilli Sauce

DESSERTS

Pink Guava Financier

Peach Melba Macarons

Red Velvet Heart Cupcake

Rose Lychee Raspberry Profiterole

Salted Caramel Chocolate Mousse Tart

Strawberry Shortcake

Cherry Ripe Cheesecake

Pistachio Berries Cake

Chocolate Truffles

Classic Tiramisu

Warm Nutella Lava Cake

Seasonal Cut Fruits

PAVLOVA STATION

Mango, Passionfruit, Yuzu, Coconut, Mountain Marigold

GELATO COUNTER

Assorted Condiments

DECADENT DARK CHOCOLATE FOUNTAIN

Marshmallow, Churros

CRÊPE STATION

Lemon Wedges, Biscoff, Nutella, Banana

WAFFLES & PANCAKE STATION

Maple Syrup, Berry Compote, Chocolate Sauce,
Chantilly Cream

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