

# 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

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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