

To book online  
select **VDAY**  
service you'd like  
to book.

Valentine's  
Sunday 14th February **DAY** ♥

## SEAFOOD RESTAURANT

3 course menu \$79 per person

### ENTRÉES.....

Please choose 1

- OYSTERS (4)** natural GF or Kilpatrick GF
- CALAMARI GF** slaw, crispy rice noodles, Asian dressing
- TEMPURA PRAWNS** pineapple jam, chilli, coriander
- SEA SCALLOPS GF** with mushroom and chorizo ragout
- LAMB STRAP GF** bush spices, watermelon, fetta
- FALAFEL FRITTERS GF, VE** watermelon, herb oil, hummus

### MAINS.....

Please choose 1

- SEAFOOD LINGUINI** prawns, crab meat, clams, tomato, peas, capers, lemon, dill, linguini pasta
- SALMON & MUSSELLS GF** with capers, olives, potatoes
- RED EMPEROR & CALAMARI** battered or crumbed red emperor, salt & pepper calamari, chips, salad, tartare sauce, lemon
- CREAMY GARLIC PRAWNS GF** cooked in creamy garlic & miso, served with rice pilaf
- STEAK & PRAWNS GF** premium steak, creamy garlic prawns, mash, greens
- THAI YELLOW CURRY GF, VE** seasonal vegetables, rice

### \*DESSERTS.....

Alternate drop

- CRÈME CARAMEL GF** infused with yuzu, lime & mandarin, toffee sauce, meringue dust, green apple sorbet
- DARK CHOCOLATE MUD CAKE** coulis, vanilla bean ice cream, chantilly, fresh strawberry

\*vegan option available upon request

### SEAFOOD PLATTER

.....

**HOT & COLD SEAFOOD PLATTER FOR 2** **189**  
EXTRA PERSON **94.5**

**Chilled:** prawns in shell, natural oysters, Moreton Bay bugs, ½ shell mussels Chalaca, fruit, sauces

**Hot:** lobster Mornay, oysters Kilpatrick, crumbed fish, creamy garlic & miso prawns, fish wings, calamari, tempura soft shell crab with nouc cham mayo & fish roe, chips, rice

### DESSERTS.....

**DESSERTS FOR 2** tiramisu, crème caramel, Lindt chocolates, chantilly, meringue soil, fresh berries, sorbet (chocolate, and lemon) **34**

**CRÈME CARAMEL** infused with yuzu, lime & mandarin, toffee sauce, meringue dust, green apple sorbet GF **15**

**TIRAMISU** light sponge infused with coffee, cream cheese filling, chocolate biscuit soil, blood orange sorbet **15**

**FLOURLESS LINDT TORTE** decadent Lindt chocolate torte, ganache, crushed honeycomb, ice cream GF **16**

### CHILDREN UNDER 12.....

Meal, standard soft drink or juice, and dessert **\$18**

**NUGGETS** chicken nuggets, chips, tomato sauce

**FISH** crumbed fish, chips, tomato sauce

**CALAMARI** crumbed calamari rings, chips, tomato sauce

**DESSERT** ice cream, sprinkles, topping: chocolate | caramel | strawberry

# Tempest

TEPPANYAKI

To book online  
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# Valentine's Sunday 14th February **DAY** ♥

## MENU

Please select 1 banquet per person

## TEPPANYAKI

SITTINGS:

LUNCH: 11.30am | 1.30pm

DINNER: 5pm | 6.30pm | 8pm

<b>BANQUET 1</b>	<b>\$79</b> per person
<b>NIGIRI</b>	of the day
<b>MISO SHIRO</b>	soy bean soup
<b>FRESH SALAD</b>	sesame dressing
<b>YASAI ITAME</b>	vegetables seasoned on grill
<b>YAKI MESHI</b>	Japanese fried rice
<b>PRAWNS</b>	Japanese style garlic prawns
<b>SEA SCALLOPS</b>	lemon, butter and soy
<b>CALAMARI STEAK</b>	in chef's special sauce
<b>CHICKEN</b>	glazed in our Teriyaki sauce
<b>WAGYU STEAK</b>	Karashi mustard sauce
<b>DESSERT</b>	palate cleansing sorbet

<b>BANQUET 2</b>	<b>\$79</b> per person
<b>NIGIRI</b>	of the day
<b>MISO SHIRO</b>	soy bean soup
<b>FRESH SALAD</b>	sesame dressing
<b>YASAI ITAME</b>	vegetables seasoned on grill
<b>YAKI MESHI</b>	Japanese fried rice
<b>OYSTERS ABURI</b>	miso cream & cheese
<b>PRAWNS</b>	Japanese style garlic prawns
<b>SEA SCALLOPS</b>	lemon, butter and soy
<b>CALAMARI STEAK</b>	in chef's special sauce
<b>SALMON</b>	garlic, soy and lemon
<b>DESSERT</b>	palate cleansing sorbet

<b>BANQUET 3</b>	<b>\$69</b> per person
VEGETARIAN (vegan option available upon request)	
<b>NIGIRI</b>	of the day
<b>HARUMAKI</b>	vegetable spring rolls
<b>MISO SHIRO</b>	soy bean soup
<b>FRESH SALAD</b>	sesame dressing
<b>YASAI ITAME</b>	vegetables seasoned on grill
<b>YAKI MESHI</b>	Japanese fried rice
<b>TOFU SUTTEKI</b>	sweet chilli sauce
<b>MUSHROOMS</b>	garlic butter and soy
<b>DESSERT</b>	palate cleansing sorbet

**CHILDREN** under 12 \$45

VALENTINE'S DAY CHILDREN BANQUET AVAILABLE UPON REQUEST

ADD ON OPTIONS:



<b>MORETON BAY BUG</b>	creamy miso	<b>16</b>
<b>LOBSTER TAIL</b>	in chef's special sauce	<b>40</b>

No BYO | No bill splitting

**BOOKINGS ESSENTIAL | PRE-ORDERING REQUIRED | \$50 PER PERSON DEPOSIT REQUIRED TO BOOK**

tempestrestaurant.com.au