



AMUSE - BOUCHE

SALMON & SCALLOP CEVICHE (GF)
Beluga Caviar, Native Basil, Cilantro Heart

STARTERS

FIREWATER GRILLE OYSTER EXPERIENCE
Oyster Royale, Salmon Roe, Macadamia Nut (GF)
Oyster Alla Kilpatrick (GF)
Oyster Tempura, Oyster Tuna Mousse, Lemon Zest

PALATE CLEANSER

STRAWBERRY CHAMPAGNE SORBET (GF)

MAIN COURSE (PRE-SELECTED)

GRILLED W.A ROCK LOBSTER (HALF) & SKULL ISLAND KING PRAWN (GF)
Celeriac Purée, Heirloom Carrot, Light Lobster Bisque

BLACK ANGUS BEEF TENDERLOIN
Herb-Roasted Cherry Tomatoes, Asparagus Spears, Pavé Potatoes, Shallot Reduction

DESSERT



VALENTINE TREASURE
Raspberry Mousse, Berry Compote, Milk Chocolate Chantilly

Includes coffee or tea