



MENU

♥ AMOUCHE BOUCHE

Shark Bay Oysters

Freshly shucked, chef signature finger lime vinaigrette, salmon roe

♥ COLD ENTREE

Exmouth scallop Carpaccio

Exmouth scallop carpaccio, espelette pepper, chervil, beluga caviar

♥ HOT ENTREE

Slow-Roasted Parsnip Soup

Truffle & gold flakes, crème fraiche, chive

♥ MAIN COURSE (pre-picked)

Butter Poached Lobster and King Prawn

Celeriac puree, heirloom carrot, light lobster bisque

Black Angus Beef Wellington

Cooked medium rare, herb roasted cherry tomato, asparagus spears
shallot reduction

♥ DESSERT

Valentine Rouge

Raspberry mousse, strawberry compote, milk chocolate chantilly

Sample Menu