

FIRE WATER GRILLE



AMUSE - BOUCHE

Kimbara Wagyu Beef & Caviar

Fullblood wagyu, sevruga caviar, exotic mushrooms duxelles, gold leaves

FROM THE SEA TO PLATE (GF)

Shark Bay Scallop

Salmon roe, seaweed, sea asparagus tempura, furikake

PALATE CLEANSER (GF/DF)

Strawberry Champagne Sorbet

MAIN COURSE

(PRE - SELECTED)

Butter Poached Rock Lobster (GF)

Celeriac and fennel purée, stuffed piquillo peppers with Skull Island prawns and mascarpone cream, lobster bisque emulsion, herbs oil

Or

Western Australian Wagyu Beef Tenderloin

Pave potatoes, braised banana shallot, red wine reduction, asparagus spears, beetroot dust

DESSERT

Valentine Treasure

Chocolate raspberry crèmeux, mandarin crème brulee, praline biscuit, raspberry champagne sorbet

