



@the.fireplacrestaurant

# *Valentine's Day*

## FIRST COURSE

FRESH NATURAL OYSTERS WITH CHAMPAGNE GEL (GF)

Shucked Oyster with mignonette and shiraz pearls

## SECOND COURSE

SMOKED MOZZARELLA AND HEIRLOOM TOMATO

With gremolata, fennel, Spanish onions, sherry vinegar

## THIRD COURSE

HERVEY BAY SCALLOPS (GF)

Served with charred orange, parsnips puree, bacon crumb, microgreens, and citrus butter sauce

## FOURTH COURSE

WAGYU BEEF RUMP AND LAMB SHOULDER (GF)

Pressed Lamb with grilled beef served with smoked sweet potato mash, sauteed asparagus tips, Dutch carrots, and bordelaise sauce

## FIFTH COURSE

CHOCOLATE RASPBERRY AND ROSE MARQUIS (GF)

Raspberry-centered dark chocolate Marquis, Rose jelly  
Raspberry Rose coulis, cocoa marshmallow and chocolate sable

Important Allergen Statement:

The inclusion or omission of dietary indicators does not guarantee the absence of all allergens.  
Please consult with waitstaff regarding your dietary requirements.