



@the.fireplacereastaurant

Valentine's Day

FIRST COURSE

FRESH NATURAL OYSTERS WITH CHAMPAGNE GEL (GF)

Shucked Oyster with mignonette and shiraz pearls

Paired with | Mumm Champagne

SECOND COURSE

SMOKED MOZZARELLA AND HEIRLOOM TOMATO

With gremolata, fennel, Spanish onions, sherry vinegar.

Paired with | Aix Rose, Grenache Syrah, Cinsault, Provence, France

THIRD COURSE

HERVEY BAY SCALLOPS (GF)

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

Paired with | Louis Jadot, Chardonnay, Burgundy, France

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.

Paired with | Leeuwin Estate 'Prelude', Cabernet Sauvignon, Margaret River, Australia

FIFTH COURSE

CHOCOLATE RASPBERRY AND ROSE MARQUIS (GF)

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

Paired with | Taylors Fine Tawny Port, Duoro, Portugal

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.