



@the.fireplacerestaurant

Valentine's Day

CANAPES

Oyster with finger lime (GF) (DF)

Pumpkin and dried tomato

*Served with a complimentary glass of G.H Mumm Cordon Rouge,
Champagne, France*

ENTREE

FREMANTLE OCTOPUS

Leek, snow pea tendril, Harissa tahini and squid ink crumble

Paired with | Whispering Angel, Côtes de Provence, France

SECOND COURSE

BUTCHERS QUAIL (GF)

Smoked corn Puree caramelized red onions and grapes,
truffle demi glaze

Paired with | Dog Point Pinot Noir, Marlborough, New Zealand

MAIN

BLACK ANGUS SIRLOIN (GF)

Grilled brussels sprouts, twice baked potato and Café de Paris

*Paired with | Leeuwin Estate Art Series, Cabernet Sauvignon,
Margaret River, Australia*

DESSERT

WHITE CHOCOLATE PAVE (GF)

Black pepper balsamic, strawberries, lime jelly,
sesame tuile and pistachio macaron

Paired with | Taylors Fine Tawny Port, Duoro, Portugal

Wine Pairing addition - \$85pp

Full Wine list available on request

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.