



@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

SECOND COURSE

BUTCHERS QUAIL (GF)

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

MAIN

BLACK ANGUS SIRLOIN (GF)

Grilled brussels sprouts, twice baked potato and Café de Paris

DESSERT

WHITE CHOCOLATE PAVE (GF)

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

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.