

FLAME

FOUR COURSE SEAFOOD MENU

TO START

WARMED SOURDOUGH

Pulled lobster bisque butter

ENTRÉE

OYSTER PLAYGROUND (GF)

SELECT THREE PER PERSON

Natural - Mignonette

Salmon Roe - Horseradish cream

Flame Kilpatrick - Thyme and smoked bacon jam

Salt & Pepper Fried - Yuzu aioli

MAIN COURSE

SEARED SCALLOPS (GF)

Green pea and bacon risotto, mint, crispy bacon & emerald green herb oil

DESSERTS

DECONSTRUCTED TROPICAL BAKED ALASKA (GF)

Coconut parfait, sorbet, caramelised pineapple, lime curd & toasted meringue