

# FLAME

## FOUR COURSE SEAFOOD MENU

### APPETIZER

#### WARMED SOURDOUGH

Pulled lobster bisque butter

### TO START

#### 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

### ENTRÉE

#### SEARED SCALLOPS (GF)

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

### MAIN COURSE

#### CRISPY SKIN BARRAMUNDI (GF)

Yamba prawn, asparagus, pumpkin cream, cauliflower blossom & beurre blanc

### DESSERT

#### DECONSTRUCTED TROPICAL BAKED ALASKA (GF)

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