

# LE RHUM BAR



## **AMUSE-BOUCHE**

Chef's tasting plate of the day

## **ENTRÉE**

*Please choose*

Goose liver foie gras parfait, pain d'épice,  
semi dried golden raisin, port & anis syrup

Yellowfin tuna tartare, passion fruit, mango,  
coriander, rice wafer, caviar

W.A. crayfish flambeed with rum,  
sauteed courgette, coconut bisque

## **PALATE CLEANSER**

Granita of the day

## **PLAT PRINCIPAL**

*Please choose*

100 days grain-fed Margaret River Fresh beef fillet,  
vanilla crust, taro root, truffled jus

Red wine duck, cinnamon, orange, spinach, confit onion

'Catch of the day', fennel purée, sautéed vegetable,  
bouillabaisse mayonnaise

## **DESSERT**

*Please choose*

Passionfruit mousse, candied papaya, vanilla soil

Valrhona chocolate mousse, raspberry coulis, lychee



## **VEGETARIAN MENU**

### **AMUSE-BOUCHE**

Chef's tasting plate of the day

### **ENTRÉE**

Goat's cheese parfait, pain d'épice,  
semi-dried golden raisin, port & anis syrup

### **PALATE CLEANSER**

Granita of the day

### **PLAT PRINCIPAL**

Grilled eggplant, fennel, taro root, orange,  
pomegranate, red wine reduction

### **DESSERT**

*Please choose*

Passionfruit mousse, candied papaya, vanilla soil

Valrhona chocolate mousse, raspberry coulis, lychee