

Sustainable Seafood Week Dinner

First



Charcoal Roasted Augusta Abalone

basted in chicken fat, bay leaf, yuzu kosho

Second



Woodfired Fremantle Octopus

late season tomatoes, Nduja, ink risotto crisps, green garlic rouille

Third



Western Rock Lobster

cooked over coals, egg yolk sauce, finger lime, sea purslane

Fourth



Roasted Toothfish

bouillabaisse broth, baby fennel, leek, pomme allumettes

Fifth

Autumn Citrus Tart

Pemberton yuzu cremeux, Perth Hills mandarin, Fremantle kumquat, vanilla sable,
sea salt meringue

Seafood with this mark comes from an MSC certified sustainable fishery www.msc.org
MSC-C-50055, MSC-C-52492, MSC-C-57898, MSC-C-59575

**BIB
&
TUCKER**



BROLOS
AUSTRALIAN LOBSTER