

# the menu

CHEF  
Anton

## **Canapes 6 varieties**

Tuna watermelon yuzu caramel dressing.

Beef tartare, brioche

Oyster ceviche , finger lime

Salmon tart , caviar , yoghurt , salt baked potato

Blue cheese brulee , beetroot

Spiced moroccan lamb , robuchon potato puree

## **Wines:**

Remy Massin Champagne  
Campania Vendemmia Rosso  
La Mascaronne White

## **Chocolate Degustation**

Passionfruit- white chocolate - Yarra Valley Cider Champagne

Lime and coconut- white chocolate - Gewurztraminer Reserve

Caramel- milk chocolate - Starward Whisky

Spicy blend of cinnamon,ginger and nutmeg- dark chocolate  
Raspberry - dark chocolate - Nino Sicilia

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences