

MENU

CHEF
Caleb

Canapes:

Shellfish aioli with Korean chilli sauce,
prawn, ginger, spring onion;

Cauliflower tart with caviar

5-Courses:

Scallop, cauliflower, hazelnut jusrette;

Prosciutto wrapped quail breast with
charred rockmelon, pumpkin dressing;

Smoked duck breast with celeriac puree,
orange, jus;

Charcoal beef short rib with leek, wombok
pickle, wombok croquette;

Chocolate textures with raspberry, white
chocolate, spinach sponge cake.

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



CHEFIN

love food experiences