

the menu

CHEF
Caleb

5 Course Menu

Poached prawn, shellfish aioli, ginger, puffed scallop, fennel cream

Fish of the day, bouillabaisse sauce, olive paint, caper, chorizo, crostini, roasted tomato

Pork roulade, cabbage soup, bacon, spring onion, brown butter bread crumb

Pan Fried beef tenderloin, braised beef cheek, prosciutto, smoked pomme puree, mushroom, kale onion jus,

Chocolate mousse, textures of raspberry, chocolate sorbet

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



CHEFIN love food experiences