

# the menu

CHEF  
Caleb

## CANAPÉS

Pan-fried prawn with shellfish aioli, ginger, puffed rice

Puffed rice with chilli aioli (VEG)

Beetroot tart with sour cream, pomegranate, chive (VEG)

## ENTREE

Salmon tartare with wasabi sour cream,  
grape, apple, parsnip crisp  
or

Tomato textures with olive paint,  
goat curd, cucumber (VEG, GF)

## MAIN

Braised beef short rib with charred beef fat, assorted mushroom,  
parsnip, spinach puree, squid ink puff.

or

Pan fried risoni, assorted mushroom, spinach, parsnip (VEG, GF)

## DESSERT

Soft chocolate mousse with chocolate meringue,  
berries, caramel snap (VEG)

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



**CHEFIN** love food experiences