

# Menu

CHEF  
Caterina

## CANAPES

### Adults menu

Tasmanian house cured salmon, mini blinis,  
Italian mixed herbs

Italian traditional recipe Eggplant,  
fresh herbs, black truffle (VEG, GF, DF)

House baked mozzarella, ham,  
mini croissants

Sesame seed crusted wagyu beef  
breast, zucchini, skewers (GF, DF)

King prawns, chilli, lime, puff pastry

French Chocolate Fondue, mandarin, organic  
sea salt, strawberries (GF, V)

### Kids menu

The Aussie meatballs, butter,  
tomato, mini brioche buns

The Italian margherita, tomatoes,  
fresh buffalo burrata (V)

German bratwurst sausage,  
house made tomato ketchup

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



**CHEFIN** love food experiences