

the menu



CHEF
Johannes

BREAD & BUTTER

CANAPES 2 VARIETIES

Sydney Rock Oysters
Sauce Mignonette (DF, GF)

Prosciutto with Bocconcini Melon (GF)

ENTREE

Scampi
with Golden Beetroot and Orange Salsa
Lemon Oil (DF, GF)

Sweet Pork Belly
with Red Wine Shallots

MAIN

Wagyu Beef Sirloin
Whole Oven Cooked BLT Potatoes with Ranch dressing
Jus and Greens (GF)

DESSERT

Beetroot and Chocolate Cake
Meringue and Caramel Sauce (GF)

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



CHEFIN love food experiences

