

the menu

CHEF
Jonathan

CANAPES 2 VARIETIES

Smoked salmon & Ocean trout rillettes,
avocado (DF, GF)

Assorted quinoa sushi, wasabi,
ginger & ponzu (GF, VEG, V, DF)

3-COURSE MEAL

Seared scallops, Serrano ham,
pickles & peas (GF)

"Surf n turf" sous vide beef rump cap, poached marron,
beetroot & potato gratin.

Ocean trout, textures of fennel, pomegranate dressing
(GF)

Bitter chocolate terrine, salted caramel Popcorn,
pistachio ice cream (GF, VEG)

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



CHEFIN love food experiences