

the menu

CHEF
Laurent

Canapes 6 varieties

Sweet potato, goat cheese, cranberry jam,
caramelized walnuts Tart

Asian style prawn cocktails, Australian local
prawns, smoked aioli

Fried turmeric tofu, Jerusalem artichoke Mousse,
Hazelnut oil, dehydrated kale (VEG, V, DF, GF)

Smoked duck breast, apricots and flowers (GF, DF)

Smoked salmon, avocado-corn puree, lemon zest,
cumin (GF, DF)

Lamb canon sous-vide, Marrakech humus, mint,
coriander leaves (GF, DF)

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



CHEFIN

love food experiences