

# the menu

CHEF  
Leonardo

## **Canapes:**

Filo pastry stuffed with confit Bushranger's  
vegetables (GF, DF, V)

Tasmanian Smoked salmon topped with NSW  
Finger Lemon caviar and Tasmanian sour cream  
(GF)

Kangaroo Valley roast beef canapes

Wild cherry potatoes roasted & stuffed with Yarra  
Valley goats cheese, topped with crispy bacon  
(GF)

Lamb Aussie style arancini (GF)

Grilled Halloumi with homemade golden syrup and  
baby red pepper.

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



**CHEFIN** love food experiences