

the menu

CHEF
Leonardo

Canapes:

Marinated kingfish ceviche, coconut, coriander, lime
(GF)

Asian style prawn cocktails, Australian local prawns,
smoked aioli (GF)

Lamb cutlets, greek tzatziki dressing, baby parsley

Sweet potato, goat cheese, cranberry jam,
caramelized walnuts

Confit heirloom tomatoes, smoked cheese, squid ink
waffle

Avocado, feta mousse, crostini (V)

Prosciutto Di Parma, balsamic fig, mascarpone,
almond wafer

Pork belly Slider, pickled apple fennel slaw

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



CHEFIN

love food experiences