

# the menu

CHEF  
Leonardo

## Canapes 6 varieties

Lobster poached, mango au gratin with rapadura,  
cucumber, coriander (DF)

Natural Pacific Oysters, shallots vinaigrette (GF, DF)

Wagyu steak, Gruyere and potatoes aligot, shiraz  
reduction

Pork with tangerine basket, pineapple chutney, kale  
chips (DF)

Grilled baby octopus, light fresh chilly, filo pastry (DF)

Baked potatoes, stuffed with mushrooms and thyme  
(VEG, GF)

Scallops, avocado tartar, squid ink crackers, cherry  
tomatoes confit (DF) (Sweet potato for vegetarians)

Magret de canard, roots gratin, orange supreme  
(Brussels sprouts for vegetarians)

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



**CHEFIN** love food experiences