

# the menu

CHEF  
Mark

## **Canapes:**

Asian style marinated prawn skewers, ginger-lime-chilli dressing, sriracha mayo (GF)

Asian spiced and Pickled Eggplant Crostinis

## **Full Course Meal:**

Lobster & Mango salad, micro herbs, tobiko, champagne & vinaigrette

Pork pan fried gyoza dumpling, dipping sauce

Seared ahi-tuna, tossed Asian mushrooms, bok choy, master stock

Miso glazed beef fillet, sweet potato mash, sauteed greens, green peppercorns jus

Vietnamese French fusion ginger lime Brulee (V)

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



**CHEFIN**

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