

the menu

CHEF

Dan

Canapes:

Roquefort gougères (VEG)

Caramelised onion, truffle & aged cheddar tart (VEG)

Full Course Meal:

Smoked tomato jam, heirloom baby tomato, whipped feta mousse, puffed wild rice (VEG, GF)

Salmon 3 ways, cured, tartare & grilled, pickled cucumber, dill, gooseberries (GF)

Slow-cooked Beef Tri-tip, Roasted Shallot Potato Cake, Parsley pesto, Thyme Jus (GF)

Lemon cheesecake, lemon curd, white chocolate tuille, toasted meringue (VEG)

Dark chocolate, raspberry, guillotine

Wines:

Revino Prosecco DOC

Feudo Arancio Grillo

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



CHEFIN

love food experiences