

the menu

CHEF
Mathew

Canapes:

Cauliflower & gorgonzola panna cotta, roasted capsicum (V, GF)

Roasted Chestnut & shiitake cups, pickled mushroom (V, GF)

Full Course Meal

Burrata, confit heirloom tomato, brioche hazelnut crumb, basil,
olive seed, fennel pollen (V)

Seared Shark bay scallops, pumpkin puree, pine nut salsa, puffed
potato (DF)

Roasted pork belly, port braised red cabbage, compressed apple,
burnt apple puree, honey gastrique (DF, GF)

WA Wagyu fillet, potato puree, roasted garlic, wild mushroom,
black vinegar braised carrot, truffle jus (GF)

Passionfruit tart, mango, fresh berries, homemade vanilla ice
cream (V)

Wines:

Cave de Lugny Cremant Blanc de Blancs NV
Arras NV

Ninth Island Pinot Grigio

Beyond the Wilderness Chardonnay

Devils Lair Honeybomb Chardonnay

The Ned Pinot Noir

Ninth Island Pinot Noir

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free
Beyond the Wilderness Pinot Noir



CHEFIN

love food experiences