

# the menu

CHEF  
Mathew

## Canapes:

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

Shitake, roasted Chestnut cup, pickled mushroom (V, GF)

## Full Course Meal

Burrata, Confit tomatoes, basil, hazelnut brioche crumble, olive seed, fennel pollen (V, GF)

Seared shark bay scallop, pumpkin puree, pine nut salsa (GF)

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

WA Wagyu fillet, potato puree, confit garlic, wild mushrooms, vinegar braised carrots, black truffle jus (GF)

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

## Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Forester Estate Sauvignon Blanc

Devils Lair Honeybomb Chardonnay

Miles From Nowhere Shiraz

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



**CHEFIN**

love food experiences