

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

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

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



CHEFIN love food experiences