

# the menu

CHEF  
Vaclav

## Canapes 6 varieties

Wagyu beef tartare, parmigiano, cappers (DF)

Cured salmon, caviar, tomato, leaf (DF, GF)

Fresh oysters, mignonette champagne (GF, DF)

Lemon Butter Scallops (GF)

Duck l'Orange, red peppercorn jus (GF, DF)

Coconut, QLD large prawns (DF, GF)

## 3-Course Meal

Traditional French Bouillabaisse, Fresh Mussels, San Marzano sauce, garlic baguette (DF, GF)

6x Wagyu fillet, French mustard sauce, asparagus, crispy kale, red wine jus, burnt tomatoes (DF, GF)

5x Market fish, Butter & citrus sauce, vegetable ratatouille, seasonal greens

Deconstructed Meringue Galette, passion fruit, blueberries, cream (DF, GF)

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

 **CHEFIN** love food experiences