

# your menu

CHEF  
Frederick

## Canapes:

Rolled cucumber, creamy avocado puree, marinated green olives  
(GF, VEG)

Field mushrooms, goat cheese mousse, truffle oil (GF, V)

Crispy pork belly, green apple jus, red delicious brunoise (GF)

Seared prawns, virgin sauce, sweet basil leaves (GF)

## 3 Course Meal:

### ENTREE

Crispy skin duck breast, a l'orange, cauliflower puree, walnut,  
roasted kale, fresh greens  
(GF, V = 1x person)

### MAIN

Grilled lamb cutlet, rosemary jus, french cheesy potato bake,  
buttered asparagus  
(GF, V = 1x person)

### DESSERT

White chocolate panna cotta, blueberries compote passion fruit  
sorbet (V)

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



**CHEFIN** love food experiences