

the menu

CHEF
Frederick

Canapes:

Roasted chorizo, green olives, cherry tomato (GF, DF)

Melted camembert, toast, truffle oil (V)

Full Course Meal:

Pekin duck, rocket, baby capsicum salad, sesame dressing
(GF)

Pan fried pork filet, mushroom risotto, shaved parmesan
cheese (GF)

Lamb rump, roasted parsnip, garlic & sage jus (DF, GF)

Eye filet, rosemary chat potatoes, buttered green bean,
pepper sauce (DF)

Tiramisu, white chocolate sauce, chocolate ice cream (V)

Wines:

Revino Prosecco DOC

Summerhouse Marlborough Sav Blank

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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

 **CHEFIN** love food experiences

chefin.com.au