

# your menu

CHEF  
Frederick

## Canapes:

Smoked salmon rolls, basil & lime goat cheese (GF)

Crispy chorizo, cherry tomato, marinated green olive (DF, GF)

## Full Course Meal:

Honey bake ricotta cheese, crispy prosciutto, rocket & walnut dressing  
(GF)

Garlic prawns, sourdough toast, gremolata (DF)

Seared pork fillet, sage jus, cauliflower puree (GF)

Pan fried eye fillet, pepper sauce, french potato bake (GF)

White chocolate panna cotta, blueberries compote, vanilla ice (V, GF)

## Wines:

Cave De Lungy Blanc de Blanc NV

Devils Lair Honeycomb Chardonnay

Summerhouse Marlborough Pinot Rose

Ninth Island Pinot Noir

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



**CHEFIN**

love food experiences