

the menu

CHEF
Frederick

Canapes:

Caramelised onion & blue cheese tarts (VEG)

Tomato jam tarts, puffed wild rice, smoked cheddar (VEG)

Full Course Meal:

White bean & speck cassoulet, parmesan chips, ciabatta (VEG)

Curry-spiced roasted cauliflower, seeded mustard aioli, red capsicum puree, spiced granola (VEG)

Potato gnocchi, confit chicken thigh, parsley pesto, roasted fennel, caramelised onion

Slow cooked chicken breast, roasted pumpkin, pine nuts, king oyster mushroom, confit garlic sauce

Dark choc ganache, raspberries, shortcrust pastry (none, VEG)

Wines:

Revino Prosecco DOC
Rapaura Springs Pinot Gris
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