

# 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:**

Mixed capsicum stuffed with saffron rice and raisin VEG, GF

Garlic prawns, gluten free toast, gremolata DF, GF

Seared pork fillet, sage jus, cauliflower puree GF

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

Cherry clafoutis, chocolate ganache, Coconut ice cream VEG, 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**

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