

your menu

CHEF
Frederick

Canapes:

Roasted chorizo with cherry tomato and marinated green olive GF
Aged Riesling

mushroom stuffed with eggplant tapenade VEG, GF
Aged Semillon

Full Course Meal:

Honey baked ricotta with crispy prosciutto, rocket and honey
mustard dressing VEG, GF
Barrel Aged Chardonnay

Garlic prawns on ciabatta toast gremolata sauce
Rose

Crispy skin duck with orange reduction and cauliflower puree GF
Pinot Noir

Pan fried eye fillet with pepper sauce and french potato bake GF
Shiraz

Tarte tatin with butterscotch sauce and vanilla ice cream VEG
Sticky Dessert wine

**Crawford's wine cellar exclusive selection*

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



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