

# VIP Lunch

CHEF  
Robert M.

## Canapes

Birds Nests with Mozzarella and kalamata olives  
(V)

Balsamic Fig, Duck Breast, Pistachio Biscuit  
(DF)

## Share Platters

Slow roasted lamb shoulder, lemon, tahini yoghurt,  
sumac  
(GF)

Whole barramundi, sichuan salt, spiced peanuts,  
asian greens  
(GF, DF)

Roasted cauliflower with almond cream  
(GF, DF)

Pumpkin with chili and parmesan  
(GF, DF)

Heritage tomatoes, green olives, capers, nasturtium  
(GF, VEG)

Mixed leaves with sherry dressing  
(V)

Pavlova, pickled apricots, almond, yoghurt, lemon balm  
(GF)

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



**CHEFIN** love food experiences