

MadeComfy's Christmas Party

CHEF
Robert M.

Canapes

Jeweled Quail Eggs with Smoked Aioli
(DF, V)

Fresh Port Stephens Oysters with Citrus Shiso Dressing
(GF)

Mushroom Tarts with Basil Pesto
(VEG)

Main

Seafood and Paella
Australian King Prawns, Mussels and Squid with Traditional Saffron Rice
(GF, DF)

Vegetarian Paella with Smoke Roasted Mixed Vegetables
(VEG)

Slow cooked Beef Short Ribs in Shiraz Reduction and Chimichurri Sauce
(GF, DF)

Salad and Sides

Watercress and Basil with Aged Balsamic -Citrus Dressing
(V, GF)

Carrot and Ginger Sesame Salad with Cashews and Fresh Herbs
(V, DF)

Garlic, Parmesan Duchess Potatoes with Black Truffle
(V, GF)

Dessert

Passion fruit and Raspberry Dark Chocolate Cones
(V)

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



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