

# your menu

CHEF  
John

## Canapes:

Colcannon cakes, red onion pickle, blue cheese (V)

Lemongrass, coriander fish bites, peri-peri

## Full Course Meal:

Balsamic pickled baby beets, creamed goats cheese curd, mix leaf salad (A, V, GF)

Smoked chicken, avocado and prawn tian, lemon dill mayonnaise and mixed baby herb salad (A, GF)

Pan seared barramundi, saffron mash, heirloom tomatoes and sauce verge (GF)

Rump of lamb, ratatouille style vegetables, pommes fondants with a rosemary demi glaze (GF)

Delice au chocolat, berry compote and crème Chantilly

## Wines:

Cave de Lugny Cremant Blanc de Blancs

Grandma's Riesling

Ninth Island Pinot Noir

Sister's Run Shiraz

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



**CHEFIN** love food experiences