

your menu

CHEF
John

Canapes:

Smoked salmon rosettes on buckwheat blini, horseradish crème fraiche and caviar

Garlic and herb scone with whipped goat cheese curd and slow roast heirloom tomato V

Full Course Meal:

Pan seared scallops wrapped creamy saffron sauce GF

Homemade spinach and ricotta tortellini with saffron and garlic sauce V

Crispy skin Barramundi with summer greens herb mash and beurre blanc sauce GF

Rack of lamb with Hasselback potatoes summer green and pan gravy GF, DF

A selection of local cheeses, crackers, condiments & dried fruits V

Wines:

Cave De Lungy Blanc de Blanc NV
Devils Lair Honeycomb Chardonnay
Ninth Island Pinot Noir
Mr Riggs Shiraz

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



CHEFIN

love food experiences