

your menu

CHEF
Greg Battle

Starters:

Italian bread V, DF

Antipasti platter GF

Full Course Meal:

Entrees:

Crab & Cream gnocchi, pepper & herbs

Buffalo mozzarella, heirloom tomatoes, basil olive oil V, GF

Mains:

Market fish caponata, fresh greens DF, GF

BBQ Tomahawk Steak, roast bell peppers & garden salad
(to share) DF, GF

Dessert:

Mixed berries Tiramisu V

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



CHEFIN

love food experiences