

# your menu

CHEF

Michele Fragnelli

## Canapes:

Scapece zucchini, cultured cream, croutons V

Scallop, brown butter, crispy shallots GF

## 3 Course Meal:

Beef tataki, smoked eggplant, garlic chips,  
pickled radish DF, GF

Slow-cooked gremolata lamb shank, rosemary,  
capsicum & potato gratin, baked green beans,  
crispy pancetta

Decadent Chocolate Sbrisolona, creme fraiche,  
berry coulis V

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



**CHEFIN**

love food experiences