

afternoon menu

CHEF
Geoff

Canapes:

Tea smoked duck breast, beetroot marmalade Sourdough
Crostiti, goats cheese mousse

Cured beef fillet, parsnip remoulade Toasted brioche,
bloody Mary, crispy celery leaves

Half shell Tasmanian scallops Spanish sausage, cauliflower
cream, smoked apple

Green Pea falafel Smoked eggplant, whipped tahini,
dukkah

Slow roasted tomato, onion jam & Persian Feta tartlets

Spicy chicken empanadas Pico de Gallo Harissa & fried
chickpeas

1x Guest is vegetarian
1x Guest does not eat seafood

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



CHEFIN

love food experiences

dinner menu

CHEF
Geoff

Canapes:

Potato, leek & chorizo croquette Tomato kasundi, leek
ash

Beetroot & gin cured salmon, cucumber dill creme
fraiche, salmon pearls

3 Course Meal

Prawn & spanner crab tortellini, seared prawns, bisque
foam, truffle oil (DF)

*V/no-seafood: 2x Pan roasted potato gnocchi, pumpkin puree, Shimeji
mushrooms, sherry soaked raisins, pine nuts & crispy capers*

Pistachio crusted Lamb rack, braised Lamb shoulder,
textures of peas, roasted potato skins, red wine sauce
(DF)

V: Roasted cauliflower with cashew tarator

Coconut & mango cheesecake, finger lime curd
raspberry & meringue (V)

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



CHEFIN

love food experiences