

# the menu x6

CHEF  
Marco

## **Canapes:**

Spicy duck salad in Asian spoon (GF)

Goat cheese tart with caramelised walnuts (V)

## **Full Course Meal:**

Tomato tart tatin, micro herbs, balsamic glaze, green oil  
(VEG)

Prosciutto wrapped barramundi, cauliflower and  
horseradish purée, peas, herb oil (GF)

Wild mushroom risotto, spinach, truffle oil and shaved  
Parmesan (V, GF)

Wagyu steak, garlic mash, sautéed greens, Shiraz jus  
(GF)

Classic Creme brûlée, wild berries (V)

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

 **CHEFIN** love food experiences

[chefin.com.au](http://chefin.com.au)

# the menu x2

CHEF  
Marco

## **Canapes:**

Spicy duck salad in Asian spoon (GF)

Goat cheese tart, prosciutto, caramelised walnuts (V)

## **Full Course Meal:**

Beef cheek ravioli, creamy basil sauce, truffle oil and shaved Parmesan

Lamb chops, Provençal vegetable round

Prosciutto wrapped chicken breast on soft polenta, Italian salsa

Wagyu steak, garlic mash, sautéed greens, Shiraz jus (GF)

Classic Creme brûlée, wild berries (V)

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



**CHEFIN** love food experiences

[chefin.com.au](http://chefin.com.au)