

# the menu

CHEF  
Marco

## **Canapes:**

Antipasto skewer, artichokes, olives, salami, sound dried tomato, baby bocconcini

Seared Tuna, wasabi mayonnaise, herb salad in Asian spoon (GF)

## **Full Course Meal:**

Crabmeat salad with avocado, rocket and champagne vinaigrette

Pancetta wrapped chicken breast, soft polenta, wilted spinach, wild mushroom sauce

Grilled Barramundi with shimeji mushrooms, cauliflower and horseradish puree, buttered peas, basil oil

Beef Fillet, garlic mash, roasted baby vegetables, Shiraz jus

Chocolate Mille Feuille with raspberry coulis, fresh berries, salted caramel ice cream

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



**CHEFIN**

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