

senses menu

CHEF
Marco

Canapes:

to eat before sitting down & getting blindfolded

Spicy confit duck salad, Asian spoon

Bloody mary prawn cocktail, broccoli sticks

Bread and truffle butter for the side

Full Course Meal:

*to eat whilst blindfolded, will be presented with
a full dish to view & take pictures of between courses*

To be eaten with fork & knife:

An exploration of textures with a mix of 2 seafood textures, a crustacean crispy & soft both mixed together for you to guess the ingredients

To be eaten with a spoon:

Crispy mix of two textures with a crunch & tanginess

To be eaten with fork & knife:

A trilogy of seafood to lead you into an exploration of different seafood flavours & textures. Topped with crisp veg and delicious sauces

To be eaten with by hand:

A duo of meats with different flavours & textures - leading you to explore protein flavours and how they differ when you eat them blindfolded. These are accompanied by garnishes to enhance the flavours and tingle your taste buds.

To be eaten with a spoon:

A journey through South Europe: explore the traditional flavours of the south with a mix of desserts to lead you through 3 countries topped with fresh crunch.

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



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Bloody mary prawn cocktail, broccoli sticks

Full Course Meal:

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Duo of crab, compressed crab salad & crispy battered soft shells crab,
avocado, mayo, lemon, rocket, chilli
fork & knife

Duo of soups, pumpkin, parsley & herbed panko crumbs, provencal
tomato, oregano soup & basil pesto (parmesan, pine nuts, olive oil,
basil)(V)
spoon

Trilogy of seafood, grilled barramundi, lemon, truffle oil, shaved truffle,
seared scallops, lobster medallions, white wine sauce, hollandaise
sauce, grilled asparagus, cauliflower puree
fork & knife

Duo of meat, grilled lamb chop, braised pork rib, red wine jus, garlic
mash, sautéed turnips, braised red beets, oven dried tomato, rosemary
hand

A journey through South Europe, panna cotta, tiramisu (amaretto,
coffee, vanilla cream, mascarpone), chocolate mousse, berry coulis,
fresh strawberries, raspberries, blueberries, mint
spoon

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