

the menu

CHEF
Marco

Canapes:

Bloody mary prawn cocktails (GF)

Goats cheese tartlet, caramelised walnuts (V)

Full Course Meal:

Compressed crabmeat salad, micro herbs (GF)

Crispy polenta cake, puttanesca sauce, rocket, kalamata olives
(GF, VEG)

Prosciutto wrapped Barramundi, shimeji mushrooms,
cauliflower & horseradish puree, herbalicious oil (GF)

Dijon-rosemary marinated lamb chops, provencal vegetable
tart, lamb jus, herbs, jus

Classic French Crème Brûlée, Vanilla infused baked custard,
crisp toffee shell, fresh berries (V)

Wines:

Revino Prosecco DOC

Rapaura Springs Reserve Marlborough Pinot Gris

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



CHEFIN love food experiences