

# the menu

CHEF  
Marco

## **Canapes:**

Goat cheese tart, red beet jam

Antipasto Skewer, bocconcini, sun-dried tomato, olive,  
baby artichokes, salami

## **Full Course Meal**

Creamy baked brie, Bubbly creamed brie with golden  
almonds, thyme and warm honey. Served with French  
Baguette (VEG)

Mushroom Vol au Vent, creamy mushroom ragout  
served in a puff pastry basket (VEG)

Prosciutto wrapped barramundi, cauliflower and  
horseradish puree, asian mushrooms, peas and basil oil

Beef fillet, garlic mashed potatoes, sautéed baby  
vegetables, shiraz jus

Classic Creme Brûlée, seasonal berries

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

 **CHEFIN** love food experiences