

the menu

CHEF
Marco

Canapes:

Antipasto skewer, artichokes, olives, salami, sun-dried tomato,
bocconcini (GF)

Goat cheese tart, creamy goat cheese served in a tart shell with
beetroot jam, walnut

Full Course Meal

Baked brie, Bubbly creamed baked brie with golden almonds, thyme and
warm honey
Served with French baguette

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

Crispy roast pork belly, garlic mashed potatoes, sauteed green beans

Prosciutto wrapped barramundi, cauliflower and horseradish puree,
peas

Crème Brulee

Vanilla infused baked custard with a crisp toffee shell served with fresh
berries (VEG, GF)

Wines:

Revino Prosecco DOC

Feudo Arancio Grillo

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



CHEFIN

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