

the menu

CHEF
Marco

Canapes:

Crabmeat salad served in asian spoon (GF)

Antipasto skewer, bocconcini, artichoke, sun-dried tomato, olive,
basil oil (V, GF)

Cave de Lugny Macon Villages

Full Course Meal:

House cured salmon crepe with capers, cream cheese and chives,
herb salad

Bijou Terre de Providence Rose

crispy polenta cake, puttanesca sauce, shaved parmesan, rocket,
basil oil (V, GF)

Bijou Terre de Providence Rose

Prosciutto wrapped barramundi, cauliflower and horseradish
puree, peas (GF)

The Ned Pinot Noir

Beef fillet, garlic and herb crushed potatoes, steamed buttered
greens, red wine jus

Annie's Lane Clare Valley Shiraz 2014

Lemon meringue tart, chocolate ice-cream, fresh seasonal berries,
passionfruit coulis (V)

Rapaura Springs Reserve Marlborough Pinot Gris

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



CHEFIN

love food experiences