

your menu

CHEF
icaro conceicao

Canapes:

Smoked salmon tartlet, creme fraiche, avocado mousse, chives

Mushroom vol-au-vent, creamy cheese VEG

Entrees:

Chicken liver parfait, pickled shallots, onion puree, freshly baked sourdough bread

Burrata, shaved asparagus, asparagus consomme, herb oil VEG, GF

Mains:

Beetroot risotto with goats curd and pine nuts

Chicken breast sous vide with grilled polenta, garlic and lemon sauce with grilled baby carrots GF

Dessert:

Brulee tart with macadamia praline GF, VEG

Wines:

Cave de Lugny Blanc de Blancs NV

Ninth Island Pinot Gris

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



CHEFIN

love food experiences