

your menu

CHEF
Icaro

Canapes:

Mini feta & sundried tomatoes frittata / whipped ricotta V

Scallops / rocket pure / almonds GF

Full Course Meal:

Entrees:

Burrata / Tomato / Herb Oil V

Marinated prawn / gyoza crisp DF

Mains:

Polenta / mushroom ragu / grana padano GF

Stuffed chicken breast / root vegetable pure / dutch carrots /
asparagus

Dessert:

Sweet mini tarts (chocolate, sweet ricotta) / raspberries V

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