

# your menu

CHEF  
icaro conceicao

## **Canapes:**

Sydney Rock oysters, chives, mignonette DF, GF

Grilled scallops with smoked corn puree and pancetta GF

## **Full Course Meal:**

Entrees:

Stracciatella, grilled mushroom, black garlic dressing VEG, GF

Roasted pumpkin salad, rocket, labne VEG, GF

Mains:

Grilled snapper, zucchini, orange sauce GF

Lamb rump, prosciutto rolled enoki, jus GF

Dessert:

Smoked pineapple pavlova GF, VEG

## **Wines:**

Cave de Lugny Blanc de Blancs NV

Chaffey Bros Riesling

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



**CHEFIN**

love food experiences