

your menu

CHEF
icaro conceicao

Canapes:

Whipped goats curd, lavosh bread, honey, almond VEG

Spiced chicken cigar, yoghurt sauce DF

Full course meal:

Starter:

Pan fried focaccia with pepe de saya butter

Entrees:

Scallops carpaccio, lemon oil, Jalapeño DF, GF

Prawn cocktails, Asian mango salsa, avo mousse DF, GF

Mains:

3 Mushrooms risotto, crumbed poached egg GF

Scotch fillet, grilled asparagus, crispy pancetta, jus GF, DF

Dessert:

White chocolate mousse, chocolate soil, rose petals VEG

Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Chaffey Bors Riesling

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



CHEFIN

love food experiences