

# your menu

CHEF

Lina Shou

## **Canapes:**

Gnocco fritto, ricotta cheese, prosciutto, sun dried tomato

Mini doughnuts with king prawn and chilli mayo

## **Entrees:**

Charcoal leeks, mixed seeds, shallot oil, mozzarella VEG, GF

Spaghetti a vongole

## **Mains:**

Churros with chocolate and salted caramel dipping VEG

Sous vide trout with burnt butter sauce

Dessert:

Stuffed chicken wings with chorizo

## **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