

your menu

CHEF
Yasin Penacoba

Family Style Shared Plates:

Mains:

Turkey ballotine, mustard, sage and caramelised onion GF
Slow braised beef brisket, jus reduction, rock salt GF
Salmon side roasted, mediterranean herbs, citrus zest

Pespecaterian:

Truffle barramundi en papillote, capers and cherry tomatoes

Sides & Salads:

Baked Ratatouille GF, DF, VEG

Herbed Potato puree GF, VEG

Roasted pumpkin slices, vinaigrette VEG, GF

Beetroot, goats cheese and walnuts salad VEG, GF

Dessert:

Pavlova wreath, fresh fruits & berries, whipped cream, mango ice cream
GF, V

Kids Meal:

Spaghetti Bolognese with beef, potato puree

Dessert:

Pavlova wreath, fresh fruits & berries, whipped cream, mango ice cream
GF, V

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



CHEFIN

love food experiences