

your menu

CHEF
Adel Samie

Canapes:

Prawns and chorizo skewers with chermoula sauce, tomato salsa
GF

Beef and pork meatballs with tomato sugo

Entrees:

Mini burrata with bagna cauda, lemon breadcrumbs, fried capers,
sherry vinegar dressing

Chard grilled octopus with tomato salsa and nduja pesto GF

Mains:

Rigatoni pasta with amatriciana sauce

Roasted Moroccan chicken with roasted vegetables GF

Dessert:

Crème brûlée GF

Wines:

Beyond the Wilderness NV Brut Cuvee Rose

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