

# your menu

CHEF  
Rosalin Virnik

## **Canapes:**

Mini bun filled with prosciutto, bocconcini, and basil pesto

Prawn tartlet adorned with zesty finger lime caviar GF

Smoked ocean trout roulade, filled with creamy spinach and cream cheese, topped with indulgent Yarra Valley caviar. GF

Bite sized tart shells filled with goat cheese, sun-dried tomatoes and herbs VEG

Mini pancakes filled with succulent shredded duck, thinly sliced cucumber, and hoisin sauce, garnished with spring onions

Chocolate & chestnut dessert tarts VEG

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



**CHEFIN**

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