

your menu

CHEF
Rosalin Virnik

Canapes:

Prawn tartlet, finger lime, caviar

Spiced mussels, potato tartlet, lemon-myrtle GF

Entrees:

Crispy chicken burger, Davidson plum jam DF

Napoleon: eggplant, capsicums, chèvre, walnuts, native
Australian spices VEG, GF

Mains:

Barramundi Wellington, Australian native salsa Verde

Slow-cooked lamb, macadamia hummus, sauteed Warrigal
greens GF

Dessert:

Chocolate & strawberry, guava cake VEG, GF

Cocktails:

Cucumber Gimlet, Gin, fresh mint

Cosmo, Vodka, raspberry, lemon

Margarita, Tequila, Jalapeno, salt

Old Fashioned, orange segment

Espresso Martini

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



CHEFIN

love food experiences