

# your menu

CHEF  
Rosalin Virnik

## Canapes:

Beef tartare, artisanal cracker, cured yolk GF

Pacific Oysters, taramasalata, Tabil spices DF, GF

## Entrees:

Kingfish ceviche, citrus, herb dressing DF, GF

Roasted cauliflower, tangy tahini sauce, toasted almonds VEG,  
GF

## Mains:

Ocean trout, mussels, ouzo, tomato, butter, dill GF

Lamb rump cap, South African marinade, potato-fennel purée,  
brown butter GF

## Dessert:

Kataifi pastry nest, vanilla ice cream, honey lemon dressing,  
crushed nuts V

## 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