

your menu

CHEF
Kirk Frawley

Canapes:

Honeyed prosciutto, buratta & lemon crostinis.

Halloumi Saganaki - Stuffed bell peppers, Lemon. Thyme. GF, V

Entrees:

Keftedes - Creamy pesto. Flat bread.

Butter fried green beans - Chilli, garlic, feta. GF

Mains:

. Fasolatha - White bean, tomato & green bean V

Pulled Lamb Shoulder, minted yoghurt, lemon, kale & potato GF

Dessert:

Lemon curd tart - Meringue, shortbread. V

Wines:

Tempus Two Reserve Prosecco

Ninth Island - Sauvignon Blanc

Jacob's Creek Pinot Noir

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



CHEFIN

love food experiences