

# your menu

CHEF  
Gavin Ong

## Canapes:

Cherry tomatoes, ratatouille, goat cheese V

Prawn Vietnamese rice paper rolls, satay DF, GF

## Entrees:

Crispy pork belly, ginger sweet & sour glaze heirloom baby carrots, apple purée  
GF

1x Vegetarian

Scallops, lemon risotto, salsa verde GF

## Mains:

Spiced duck breast, sweet potato, cashew nut crumble GF  
1x Vegetarian

Slow-cooked lamb shoulder pressed, puff pastry, pesto, crushed mint peas GF  
1x Vegetarian

## Dessert:

Chocolate marquis, orange orange gel, candied orange rind, white chocolate  
snow V, 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