

your menu

CHEF
Gavin Ong

Canapes:

Figs stuffed with thyme feta and walnuts GF

Tiger prawns with chilli jam on cassava crisp and basil GF

Entrees:

Pork belly with sweet and sour glaze apple purée and baby heirloom carrots GF

Barramundi with asparagus and caper and dill dressing GF

Mains:

Seared kangaroo with lemon myrtle and bush pepper on beetroot purée and Swiss chard GF

Lamb shoulder with parsnip purée herb soil and sweet potato crisp DF

Dessert:

Pear frangipane tart with rhubarb purée and mascarpone VEG

Wines:

Cave de Lugny Blanc de Blancs NV

Chaffey Bros Riesling

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



CHEFIN

love food experiences