

# your menu

CHEF  
Marco Aglitti

## **Canapes:**

Braised pork belly, burrata cheese, tart, cherry tomato confit

Grilled capsicum, zucchini, black olive tapenade, crostini

## **Entrees:**

Braised heirloom beetroot, baby bell peppers, Swan Valley figs, grapefruit, smoked feta, caramelized walnut, honey lemon dressing

Crispy snapper, baked scallop, lemon sauce mornay, seared tiger prawn, mascarpone guacamole, basil salsa

## **Mains:**

Ravioli, pork ribs, crispy kale, taleggio sauce

Herbs marinated beef tenderloin, double baked potato, creme fresh, chives, baked broccoli, garlic oil

## **Dessert:**

Millefeuille pastry, lemon and vanilla custard, raspberries coulis, Blackberries jam

## **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