

your menu

CHEF
Marco Aglitti

Canapes:

Mini cannoli, mortadella mousse, pistachio crumb

Blue swimmer crab, avocado, stracciatella, lime, puff tart

Entrees:

Heirloom beetroot confit, grapefruit, Danish feta, blood orange dressing, caramelised walnut GF

Baked WA Scallops, cured pork pancetta, lemon sauce mornay, green salsa GF

Mains:

Beef Osso Busco ravioli, brown butter, lemon sage sauce

Confit Duck leg, braised red cabbage, baby eggplant, smoked parsnip puree, green salsa, Verdelho gel DF, GF

Dessert:

Millefeuille, vanilla lime custard, berries coulis, basil gel V

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



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