

# your menu

CHEF  
Marco Aglitti

## **Canapes:**

Goat cheese tart, caramelised walnuts V

Prawn tempura, truffle aioli

## **Entrees:**

Beef cheek ravioli, tomato nage, parmesan, truffle oil, crispy leeks

Seared scallops, potato puree, green oil, cured bacon

## **Main:**

Beef tenderloin medallion, celeriac puree, baby vegetables, shiraz jus

## **Desserts:**

Lemon sorbet, strawberry, vodka

Classic creme brulee, seasonal berries

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



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