

your menu

CHEF
Marco Aglitti

Canapes:

Vodka Elderflower gimlet
Grant Burge Prosecco

Herbs cured Harvey Beef Carpaccio, Polanco Siberian Caviar , Cured free range egg yolk GF

Blue swimmer Crab, Blood orange gel, avocado, pomegranate GF

Entrees:

Eden Valley Riesling

Heirloom Beetroot Confit, Swan Valley Figs, Blood orange Consomme', smoked goat ricotta GF

Hiramasa Kingfish, Mullet roe Bottarga , burrata cheese, chive oil, dehydrated potato chips GF

Mains:

Allevio Natural Pinot Noir
Chocolate orange old-fashioned

Lime and Parsley Gnocchi, purple clams, cured pork cheek, Chardonnay sauce

5 spices Smoked Duck, Honey Lemon Glazing , Mint chocolate , Parsnip , berries coulis GF

Dessert:

Cupio Pink Moscato

Wasabi Panna cotta, Yuzu gel, Hazelnut Sablee, freeze dried zests GF

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



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love food experiences