

your menu

CHEF
Marco Aglitti

Canapes:

Beetroot Cured Atlantic Salmon, pickled red onion, mint oil DF

Beef tartare, dry egg yolk, yellowfin Tuna dressing, pan seared capers
GF

Entrees:

Baked Scallops, Lemon sauce Mornay, cure pork cheek, spicy kale

Goat cheese Ravioli, Brown butter, roasted hazelnuts, lemon gravy

Mains:

Parsley and lemon gnocchi, purple clams, fermented lemon,
Chardonnay wine reduction

Smoked Duck leg confit, pumpkin Chutney braised Cabbage, baby
broccoli, shiraz jus

Dessert:

Puff pastry mille feuille, vanilla custard, berried compote, basil
dressing

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



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