

your menu

CHEF
Vedran Perojevic

Canapes:

Mini feta & sundried tomatoes frittata / whipped ricotta V

Scallops / rocket & parmesan pure / almonds V

Full Course Meal:

Entrees:

Burrata / tomato / herb oil V

Mediterranean marinated prawn tostadas DF

Mains:

Spinach & cheese ravioli / butter / sage V

Stuffed chicken breast / root vegetable pure / dutch carrots / asparagus

Dessert:

Sweet mini tarts (chocolate, sweet ricotta) / raspberries V

Wines:

Cave de Lugny Blanc de Blancs NV

Peter Lehmann Portrait Eden Valley Riesling

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



CHEFIN

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