

your menu

CHEF
Vedran Perojevic

Canapes:

Chorizo frittata / whipped ricotta GF

Polenta / mushrooms / grana padano V, GF

Full Course Meal:

Entrees:

Beef tataki / gyoza crisps / onion marmalade quenelle

Deconstructed lamb sausage roll

Mains:

Pappardelle / Ragù / Parmigiano reggiano

Rolled Lamb Loin / dutch carrots / parsnip pure / blistered tomatoes

Dessert:

Tonka bean chocolate ganache mini cake / raspberries / sweet ricotta V

Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Chaffey Bors Riesling

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



CHEFIN

love food experiences