

your menu

CHEF
Vedran Perojevic

Canapes:

Gorgonzola & sweet onion tarts / truffle oil V

Crostini / whipped ricotta / tomato / balsamic glaze V

Full Course Meal:

Entrees:

Beetroot / feta / pine nuts / crisp V

Burrata / tomatoes / herb oil V

Mains:

Pasta / Mushroom ragu V

Beef tenderloin / root veg pure / dutch carrots / asparagus V
(VEG = roasted cauliflower steak)

Dessert:

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

Wines:

Cave de Lugny Blanc de Blancs NV

Chaffey Bros Riesling

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



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