

your menu

CHEF

Jonathan Heath

Taste of Australia

Canapes:

Miso glazed butternut tartlet, whipped feta, pickled shallot DF, GF

Seared scallop, miso caramel, prosciutto crisp, corn puree GF

Entrees:

Potato chive gnocchi, confit cherry tomato, king oyster mushroom, shitake xo sauce DF, V

Seared duck breast, beetroot, radicchio, hazelnut vinegrette, raspberry vinegar jus GF

Main:

Pan seared beef fillet, blackened shallot, baby carrot, potato sarladaise, sauce chasseur

Desserts:

Cremè brule, caramel textures V

Mulled wine poached pear, whipped gorgonzola, walnut, honeycomb V, GF

Wines:

Grant Burge NV Brut Cuvee

Squealing Pig Marlborough Pinot Gris

Squealing Pig Marlborough Pinot Noir

Knappstein Clare Valley Shiraz



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