

your menu

CHEF
Jonathan Heath

Taste of Australia

Canapes:

Seared Huon salmon tostada, pico de gallo, pepper lime aioli
DF

Miso glazed butternut tartlet, whipped feta, pickled shallot V

Entrees:

Half shell scallops with brûléed miso caramel corn puree,
pangritata DF, GF

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

Mains:

Seared duck breast, home cured duck ham, beetroot, hazelnut
vinaigrette GF, DF, P: 1x Fish

Seared beef strip, blackened shallot, tomato, mushroom,
potato fondant, sauce chasseur GF, P: 1x Fish

Dessert:

Cremè brûlé, shortbread, caramel popcorn, dulce de leche V

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