

the menu

CHEF
Pier

Canapes:

Vitello Tonnato
Chamomile tempura eggplant

Cocktails:

Aperol Spritz
Negroni

Full Course Meal:

Moreton Bay Bug, tomato ox-hearts, burrata
Cold-smoked mussels, mariara hand-made italian spaghetti
Risotto, Jerusalem artichokes, porcini, barley butter
Wagyu beef rib, salsa verde
Apple glazed pork neck, silverbeet
Buffalo pannacotta, roasted plum, lavender crumble

Paired Wines:

Pieropan Soave Classico
Joaquin Fiano della Stella
Benanti Nerello Cappuccio
Corsini Barolo

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



CHEFIN love food experiences