

your menu

CHEF
Patrick Dugo

Canapes

Whipped goats cheese tartlet, sundried tomato,
olive soil V

Wild mushroom pate, arugula, Parmesan crisp V

Honey roasted Halloumi, thyme, pistachio dukkah
V

Kingfish crudo, ponzu, coriander oil, miso aioli

Mexican prawn cocktail ancho chilli, avocado,
tomatillos GF, DF

Slow-roasted lamb pita, baba ganoush, pickled
onion DF

Chicken roll, feta pistachio, rocket, pickled tomato
relish

Belgian chocolate brownie, whipped mascarpone,
strawberry coulis



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