

your menu

CHEF
Patrick Dugo

2-Course Meal

Canapes:

Whipped ricotta tartlet, sun dried tomatoes Johnnie walker jus V

Tanqueray beetroot cured salmon, cucumber gel, popcorn capers
GF, DF

Ancho chicken crepas, Don Julio macerated pineapple salsa

Mains: alternate serve

48 hour braised beef, Bianco polenta, gremolata GF

Ora king salmon, cannellini bean puree, eggplant and olive
caponata GF

Dessert:

Citrus tartlet, strawberry gel, Toasted macadamia. chocolate torte,
blackberry and orange mascarpone. mango parfait, coconut creme,
white chocolate soil

Beverages:

Sparkling

Pinot Gris

Chardonnay

Pinot Noir

Shiraz

James Squire Pale Ale

Sydney Beer Co

Heaps Normal

Sparkling Mineral Water

Soft Drinks



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