

# your menu

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CHEF  
Patrick Dugo

## Banquet

### Canapes:

Seared scallops, avocado mousse, mango salsa,  
prosciutto crisp, chilli, white balsamic vinaigrette

Hiramasa Kingfish Crudo, limoncello vinaigrette, mico  
mint.

### Entrees:

Potato and ricotta gnocchi, truffle cream, burrata curd,  
pecorino chips GF, V

### Mains:

Braised lamb shoulder, smoked eggplant puree salsa  
verde. GF

Ora king salmon, lemon dill emulsion, popcorn capers  
GF

Vitality salad, baby spinach, heirloom tomatoes, danish  
feta, smoked sunflower seeds. V, GF

Paris Mash GF

### Dessert:

White chocolate semi sphere, caramel cream,  
caramelised apple chutney, cinnamon oat crumb V



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