

your menu

CHEF
Patrick Dugo

Full Course, Staff

Canapes:

Triple cream brie, fig jam Serrano ham rosemary money

Micro prawn cocktail , avocado GF

Entrees:

Salmon tartare avocado, chive grapefruit gin vinaigrette

Lamb loin, pickled beets, spear mint & pea purée GF

Mains:

Free range boneless Maryland, butternut, Brussel sprouts
watermelon radish GF

Jacks creek beef, horseradish creme pickled eshallots, smoked
mushroom jus GF

Dessert:

Gingerbread and sour cherry trifle VG



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