

your menu

CHEF

Patrick Warcholak

Taste of Australia

Starter:

Zucchini ricotta involtini, lemon butter sauce V, GF

Entree:

Poached prawns, blood orange, red chilli, pickled fennel
DF, GF

First:

Cacio e Pepe rigatoni

Main:

Tuscan spatchcock chicken, preserved lemon, green
olive salsa verde GF

Dessert:

Deconstructed tiramisu V

Wines:

Grant Burge Chardonnay Pinot Noir NV
The Parson Pinot Grigio
Old Fat Unicorn Pinot Noir
St Hallett Faith Shiraz



CHEFIN

chefin.com

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