

your menu

CHEF
Patrick Dugo

Canapes

Buffalo milk custard, smoked leek ash, spiced honey.

V

Salmon crudo, avocado, pickled chilli relish DF

Beef Carpaccio, porcini mousse, black garlic aioli,
truffle salt DF

Chèvre & pepper berry cheesecake, Onion relish,
scorched fig

Moreton bay lobster roll, paprika and lime aioli.

Val Rona chocolate torte, blackberry mascarpone,
candied hazelnut praline

Citrus tartlet, meringue crisp, strawberry fluid gel,
lemon balm

Refreshments:

Mount Franklin Lightly Sparkling Water



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