

# your menu

CHEF  
Aman Mattoo

## **Canapes:**

Creamy chicken and mushroom vol au vent

Rice crackers topped with iberico cheese and quince paste V, GF

## **Entrees:**

Heirloom tomato and cherry mozzarella, pesto drizzle, balsamic glaze,  
rocket leaves V, GF

Risotto marinara, prawns, squid, shaved pecorino, extra virgin olive oil GF

## **Mains:**

Roasted chicken ballotine, green pea puree, blistered tomato, red wine  
jus, watercress GF

Grilled black angus porterhouse, hasselback potato, chimichurri, garlic  
broccoli GF

## **Dessert:**

Lemon and vanilla panacotta, berries coulis, fresh strawberries GF

## **Wines:**

Villa Jolanda Prosecco  
Dev Road Pinot Gris  
Riposte Dagger Pinot Noir  
5 Gorge Shiraz

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences