

your menu

CHEF
Aman Mattoo

Canapes:

Brie roulade, quince paste, white crouton VEG

Creamy chicken & mushroom vol au vent

Full Course Meal:

Entrees:

Heirloom tomato, marinated bocconcini, basil pesto drizzle,
balsamic glaze, focaccia crisps VEG

Spinach and ricotta ravioli, shaved parmesan, watercress salad,
toasted walnuts

Mains:

Pan-fried barramundi, green pea puree, citrus-infused shaved
fennel salad (V: Cauliflower)

Shiraz braised slow-cooked beef stew, crispy polenta cake,
sauteed broccolini

Dessert:

Chocolate ooze cake, vanilla ice cream, strawberries VEG

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



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