

your menu

CHEF
Eliana Falco

2-Course Meal

Canapes:

Beetroot tartellette, prawns, finger lime DF

Cannolo, grana Padano, green olives V

Mains:

Poached blue eye cod, mushrooms, roasted
onion foam GF

Scotch fillet, potatoes and thyme
millefoglie GF

Dessert:

Sponge strawberry cream cake slice,
cream, berries coulis V



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