

# your menu

CHEF  
Flo J Carly

## **Canapes:**

Pulled chicken, corned bread, jalapeno

Spanish omelette, smoked paprika, mayo V

## **Entrees:**

Seared scallops, sweet corn puree, chorizo DF, GF

Pork Belly, onion and fennel puree, caramelized apples and  
roasted turnip DF, GF

## **Mains:**

Mediterranean chicken, spiced ratatouille, dauphine potatoes

Chermoula prawns, tomato chutney, housemade flatbread GF

## **Dessert:**

Chocolate dome mousse V

## **Wines:**

Cave de Lugny Blanc de Blancs NV

Ninth Island Pinot Gris

Ninth Island Pinot Noir

Abbey Vale Shiraz

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



**CHEFIN**

love food experiences