

# your menu

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CHEF  
Juliane Nicolini

## Full Course

### Canapes:

Mushroom Arancini di Riso and Brie cheese sauce  
VG

Herb baked scallop, orange, fennel, mint

### Entrees:

Ricotta, egg, spinach, ravioli

Tiger prawns, spiced avocado mousse, cucumber  
dill slaw, orange dressing

### Mains:

Baked Snapper, parsnip puree, beurre blanc

Angus beef fillet, poivre sauce , gratin potatoes  
fried enoki

### Dessert:

Creme brûlée



**CHEFIN**

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