

# your menu

CHEF  
Steven Treacy

## Canapes:

Pan Seared scallop , apple cider butter GF

Peking Duck breast pancake, hoisin, cucumber, green onion sesame DF

## Entrees:

Ravioli, roast butternut pumpkin, danish feta, toasted pine nuts, fresh herbs V

Lemon herb Panko snapper , pickled salad , caper dressing  
1x alternative

## Mains:

Ballotine Chicken , Serrano ham , roasted carrot purée , white wine , mushroom & parsley cream GF

Beef eye fillet, Jerusalem artichoke, baby stem broccoli, spec, jusGF GF

## Dessert:

Artisan cheese platter, fruits & crispbreads 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