

your menu

CHEF
Brian Lemos

Canapes:

Chicken rillette, crispy toast, micro herbs

Marinated prawn, focaccia, guacamole

Entrees:

Mediterranean chargrilled eggplant, tahini yoghurt, pomegranate,
chorizo chips GF

Baked brie cheese, sourdough toast, watercress salad V

Mains:

Seafood pappardelle, white wine gel, creamy pesto sauce GF

Char Grilled scotch fillet, chimichurri, blistered vine tomato, garlic
broccoli GF

Dessert:

Pavlova, crispy meringue, fresh berries, berries coulis, candy floss,
kiwi 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