

your menu

CHEF
Bryce Reynolds

3 Course Meal:

Amuse bouche:

Beetroot, raspberry, goats, wild fennel, mini tart
shell V

Entree:

Scallop crevice, prickly pear puree, pico de gallo

Main:

Crispy duck, wild mushrooms, spinach,
beetroot, turnip, blackberry, jus GF

Dessert:

White chocolate panna cotta, raspberry sorbet,
chocolate crisps GF

Petit fours:

Chocolate caramel & roasted nut truffles

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



CHEFIN

love food experiences