

your menu

CHEF

John Hampson

Private Dining

Canapes:

Mini lobster rolls with lemon myrtle butter and chives, chervil & oak lettuce

Pork Larb Tartlet, desert lime, mint, coriander, crispy shallots, Crisp Tart Shell DF

Starter:

Roast Pork belly, Macadamia Romesco, Asian greens salad DF, GF

Main:

Red Wine slow cooked beef cheek, Jerusalem Artichoke and Potato puree, Sauteed Greens, Ravigote Sauce, Pepperleaf Jus, Crispy Parsnip GF

Shared Sides:

Freekah, Rocket and Roasted Carrot Salad V

Seasonal Roast Vegetables with Fresh Herbs, Uprising Bread, Pepe Saya Butter V

Dessert:

Wattleseed Creme Brulee, Strawberry Gum Ice Cream, Macadamia Crumble, Raspberry Compote, Bush Honey Milk Foam

Wines:

Chardonnay Pinot Noir NV SA

Pinot Gris Adelaide Hills

Chardonnay SA

The debundant Connoise Carignan SA

Pinot Noir Angaston SA

Langhorne Creek Cabernet Shiraz



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