

# your menu

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CHEF  
Lachlan Bonetti

## Taste of Australia

### Canapes:

Prawn Cocktail Boats- Baby cos, Exmouth tiger prawns, lemon foam  
brandy cocktail sauce GF, DF

Spanish croquette, beef bacon, Manchego, chipotle aioli DF, GF

### Entree:

Tomato Carpaccio- Heirloom tomato, crumbled feta, cherry balsamic  
glaze, basil pesto V, GF

### Mains:

Beef Fillet - Garlic fondant potato, smoked redgum salt baby  
carrots, asparagus with shiraz jus

Crispy Red Emperor Snapper- Lemon macadamia crust, orange &  
fennel coleslaw with confit cherry tomato GF, V

### Side:

BBQ Corn Ribs- Maple cayenne pepper butter, spring onions &  
bacon lardons GF, DF

### Dessert:

Chocolate Mousse- 80% Dark Chocolate, chocolate hazelnut  
roulade, shiraz cherries, chocolate soil V

### Wines:

Chardonnay Pinot Noir NV SA  
Pinot Gris Adelaide Hills 2021  
CHEFIN Pinot Noir SA 2022  
Swan Creek Cabernet Shiraz 2021



**CHEFIN**

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

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