

# the menu

CHEF  
Mark

## **Canapes:**

Cured Salmon, chive sour cream, on garlic herb Crostini

Caprese burrata, roma tomato, chimichurri dressing, garlic herb crust

## **Full Course Meal**

Twice cooked pork belly, roasted cauliflower puree, pickled mustard seeds, compressed apples, Kai Lan, red wine jus (GF)

BBQ duck tortillas, crunchy shallots, otoggi sauce, pickled carrot and cabbage, snow pea sprouts, aioli, jalapenos (GF)

Chicken Kiev, chorizo polenta, confit leeks, spiced carrots, sauce Gribiche (GF)

Barramundi with Broccoli Puree, Pea and mint Tartare, Corn and fennel bisque, Spiced popcorn (GF)

Chocolate Oblivion: Truffle Torte, cointreau butter, Scotch sauce, Honey comb, Praline Dust

## **Wines:**

Cave de Lugny Cremant Blanc de Blancs NV

Ninth Island Pinot Grigio

Bijou Terre de Providence Rose

Ninth Island Pinot Noir

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



**CHEFIN**

love food experiences