

your menu

CHEF
Michelle Van Sittert

Taste of Australia

Canapes:

Crispy halloumi fingers with hot honey drizzle GF, V

Pacific Rockefeller oysters with Crispy Bacon and Gremolata
DF, GF

Entrees:

Grilled peaches with Jamon, Manchego cheese, rocket and
sweet balsamic drizzle. GF

Tri-coloured Beetroot Carpaccio, Basil feta mousse, Candied
pine nuts and Micro Herbs. GF, V

Mains:

Hiramasa Kingfish Sashimi, Burn orange, blister tomato and
Avruga Caviar GF, DF

Pan Seared Marble Score 3 Scotch Fillet, roasted Turnips,
sauteed spinach with Chilli Fennel Butter GF

Dessert:

Set Chocolate Cremeux With Hazelnut Praline and Raspberry
Coulis GF

Wines:

Arturo By Chalmers Prosecco
Rosabrook Pas Touche Unfiltered Pinot Gris
Atlas Section 32 Clare Valley Grenache Rose
Auld Family Wines East Hill Block Shiraz



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

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