

# your menu

CHEF

Michelle Van Sittert

## **Canapes:**

Heirloom tomato bruschetta, whipped feta, sourdough crisp, balsamic reduction V, GF

XO, sous vide beef cheek, vol au vent

## **Entree:**

Seared scallops, leek and cauliflower puree, crispy pancetta truffle oil GF

## **Main:**

Za'Atar roasted lamb rump, salsa verde, burnt onion and baby carrots, pomegranate glaze DF, GF

## **Dessert:**

Citrus samosa, burnt orange caramel, hazelnut ice cream V

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



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