

your menu

CHEF
Sebastiano Perucchiatti

Taste of Australia

Antipasto:

Cured meats, artisanal cheeses, house made jams, pickled vegetables, bread, Italian focaccia, crostini trio

Canape:

Gratineed scallop, lemon parsley crust

Starter:

Beef carpacio, hazelnuts, lemon, mustard, chives

Salad:

Lettuce, dried fruits, melon, feta

Main:

Orecchiette, avocado spinach cream, caramelized onions, almonds

Side:

Thinly sliced beef, arugula, cherry tomatoes, parmesan, pistachio

Dessert:

Ricotta cheesecake, berries

Wines:

Chardonnay Pinot Noir NV SA
Pinot Gris Adelaide Hills
Pinot Noir Angaston SA
Langhorne Creek Cabernet Shiraz



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