

# the menu

CHEF  
Manuel

## Canapes:

Natural Oysters, green apple and balsamic pearls

Gold edible canvas, saffron sauce, roasted pepper,  
Nebbiolo infused pumpkin (V)

Deconstructed strawberry, chilli and chocolate mole  
sauce, chardonnay caramelised rice (V)

Marinated prawn tart, preserved lemon, English  
cucumber, yaki nori

48 hour slow cooked lamb taco, guacamole drops,  
lavender flowers and guajillo sauce

French flowers cannoli, citrus & shiraz infused duck  
farce

Premium wagyu bite, mushroom duxelle, ancho chilli  
butter (mild), caviar

Apricot mousse, truffle honey, fruit textures (V)

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



**CHEFIN**

love food experiences