

the menu

CHEF
Manuel

Canapes:

Scotch Fillet Crostini with mustard cream
and wild mushrooms

Chilli & Pernod infused grilled prawns with
Australian feta and tomato

Saffron arancini balls with truffle aioli (VEG)

Baked fingerling potato with paprika
chickpeas and broccolini pesto (VEG, V)

Deconstructed lamb pie with gravy gel

Crispy pork belly, dark soy sauce, wild
mushroom
and bourbon glaze

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



CHEFIN love food experiences