

the menu

CHEF

Dan

Canapes:

Rare beef carpaccio, Roasted Capsicum salsa, Manchego (GF)

Grilled Halloumi, Roasted Garlic Mayo, Cherry tomato (VEG, GF)

Full Course Meal

Curry-spiced cauliflower, seeded mustard Aioli, Red Pepper Sauce,
Spiced Granola (VEG)

Crumbed Chicken thigh Croquettes, Chinese 5 spice Zucchini
Puree, Preserved Lemon Mayo, Marinated Oyster Mushroom

Slow Braised Lamb shoulder, Blood orange Labneh, Roasted Corn
& Chorizo Salsa, Almonds

Pineapple Carpaccio, Mango & watermelon Salad, Lemongrass &
ginger dressing, Rhubarb Gel, Mint (VEG, DF)

Milk Chocolate Millefeuille, Milk Chocolate Cremeux, Crystallised
Walnuts

Wines:

Revino Prosecco DOC

Summerhouse Sav Blanc

Summerhouse Marlborough Pinot Rose

Ruffino Aziano Chianti Classico

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



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