

Sam & Marco Wedding menu

CHEF Valeria B.

Canapes 2 varieties

King oyster mushroom scallops, vegan caviar , truffle mayo (GF)

Olivier salad, baby cos cups, sriracha, sesame seeds (GF)

Beer Battered cauliflowers, pickled ginger, wasabi mayo, smoked coconut flakes (DF)

Beetroot tartare, carrot egg, black truffle (gf opt)

Family style share plates

Fettuccine with Walnuts, porcini mushroom and lentils ragu

Lentils and chickpeas loaf, shitake mushroom and kale filling, maple cumera mash and gravy (GF)

Dutch carrots, rainbow radish, maple syrup and coconut oils sauce, paprika sand (GF)

Hazelnut dukkah roasted pumpkin, coconut yogurt, cumin and coriander sauce GF)

Brown rice salad, roasted eggplants, tamari and sesame oil dressing (GF)

Beetroot carpaccio, wild rocket, vegan parmesan, truffle oil (GF)

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

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