

Chefs Dinner
Chefs Dinner
Chefs Dinner

ENTRÉE

Cowrie crab cakes with spicy celeriac remoulade
and chive oil

Roasted pumpkin, spinach and Persian feta tart

Crispy pork belly, apple-mustard reduction
with braised red cabbage

MAIN

Roulade of salmon with grilled king prawns on zucchini gratin,
finished with a Thai green curry sauce

Roasted beef eye fillet with potato puree and porcini mushroom demi-glace

Confit garlic and leek filled chicken breast with a
Roquefort mornay over celeriac puree

DESSERT

Passionfruit crème brulee with teardrop shortbread

Creamy peanut cheesecake with silken ganache,
finished with raspberry coulis

\$95 per guest minimum 6 guests – \$120 per guest if under 6 guests

Cooked on site in your kitchen – Wait staff provided for 10 or more guests – 48 hrs notice and pre-order required