

MH YES CHEF!



All dishes served to share, designed for groups of ten guests - \$69pp

Grazing Boards

Marinated olives, dip, house made pickles, terrine, hazelnut dukkah and local charcuterie with warm bread

Crisp polenta chips with mojo aioli

Tuna ceviche cucumber, red radish, miso grapefruit dressing and sesame nori crackers

Salad of apple, radicchio, grapes, strawberry, maple roasted nuts and raspberry vinaigrette

Chef's entree menu addition, showcasing the pick of the season

Chicken Karaage, Japanese miso mayonnaise, pickled carrot and daikon with furikake

Chef's main course menu addition, showcasing the pick of the season

Cheese boards to finish

Dessert canapés available at an additional cost \$10pp

Please communicate all serious dietary requirements before arrival.

**We love to match wines for you prior to your celebration
from our wine list and cellar selection**