

*Chefs Dinner*  
Chefs Dinner  
*Chefs Dinner*

ENTRÉE

Smoked ocean trout terrine with a warm potato,  
crème fraiche and fennel salad

Goat's cheese and caramelised onion tart with beetroot,  
walnut and rocket salad

Crispy roulade of pork belly with caramelised apple,  
creamed parsnip and calvados jus

MAIN

Salmon fillet on crushed chat potatoes with cauliflower florets and  
grilled prawn in a curry scented sauce

Roasted beef eye fillet on cabernet braised beetroot with kipfler  
potatoes and onion and horseradish sauce

Chicken and mushroom ballotine on pumpkin puree and sage  
gnocchi with hazelnut broccolini

DESSERT

Warm chocolate pudding with double cream and hot chocolate sauce

Rhubarb and champagne jelly with mandarin and lemon grass anglaise

\$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

relaxbespoit