

YUM

SAMPLE PLATED MENU

CANAPÉS ON ARRIVAL

SELECTION OF ARTISANS BREADS

ENTREES

Beef carpaccio, olive oil, truffled pecorino caper berries pickled radish, and salted grissini

alternating with

Pan fried ricotta and spinach gnudi with silken tomato sugo and parmesan wafers

MAINS

Crispy skinned rolled chicken with potato skordalia, warm tomato salsa, and herb chicken

glaze

alternating with

Blue swimmer crab ravioli with pink grapefruit beurre blanc, watercress and dill salad

SIDES

Honey and thyme roasted root vegetables with creamed ricotta

DESSERTS

Yoghurt panna cotta, berry compote and white chocolate lattice

alternating with

Chocolate espresso sponge, dark chocolate mousse, salted caramel, and praline toffee

shards

TEA & COFFEE

