

Chef To Your Door

SAMPLE DINNER MENU

AMUSE BOUCHE

Beer battered Bluff oyster
with ponzu sauce

FIRST COURSE

Pan fried gurnard
fennel, cherry tomatoes & caper butter

SECOND COURSE

Chicken katsu
kumara & miso purée, baby carrots, leeks, & jus

SORBET

Lemon & lime

THIRD COURSE

Sumac rubbed lamb cutlets
gnocchi romaine, eggplant & date chutney & lamb glaze

FOURTH COURSE

Beef fillet
cauliflower purée, field mushrooms ,baby beets, onions, & red wine jus

FIFTH COURSE

Assiette of apple
Tarte Tatin, feijoa granita, panna cotta & butterscotch sauce