

Chef Services Menu 16<sup>th</sup> March Dunalistair House 6 Guests

Freshly baked bread with smoked butter

Scallop, artichoke puree, hazelnut crumb, dill sorbet

**Seared Duck Breast** 

Pecan, apple, coriander salad, smoked sous vide apricot

Sorbet

Beef Rib ravioli

Truffle, mushroom, red capsicum coulis

Sides

Feta, spring onion mash

Medley of baby vegetables

Chocolate Mousse, berries compote, Maltese crumb, smoked hay ice cream

5 Courses \$165.00pp plus GST

One chef will arrive about 30 minutes before the first course is to be served. Please advise of dining time on booking.

