

CANAPÉS

By chef Jose Chavez

Gazpacho Shooters

Juicy gourmet tomatoes, red capsicum & cucumbers w/ sourdough, balsamic vinegar & fresh herbs & spices

Fragrant Coconut Fish Soup

Barramundi, prawns & coconut cream w/ fresh spices topped w/ kaffir lime leaf

Steamed Chicken Basil Pesto Arancini

Crumbed risotto rice flavoured w/ steamed chicken & basil & pecan pesto

Salmon Rilletes

w/ vegan mayonnaise on crispy croutons

Chocolate Mousse & Whipped Ricotta Cones

Ricotta, cocoa powder, ground cinnamon w/ mini cones



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**TURNING
POINT**

@turningpointriponlea
8 -10 Glen Eira Avenue,
Ripponlea, VIC, 3185
(03) 9528 2719

COCKTAILS

By mixologist Nathan Campbell & cocktail connoisseur
Dani Valent

Mango Pina Colada

Havana Club white rum, Absolut mango vodka & frozen mango w/ pineapple juice, coconut cream served over ice & garnished w/ fresh pineapple

Watermelon Blush

Gin, Campari, Lilet Blanc w/ watermelon & garnished w/ mint

Sangranita

Pinot Gris, St Germain elderflower liqueur w/ fresh stone fruit

Negroni

Campari, Melbourne Gin Co gin & sweet red vermouth served over ice garnished w/ an orange wheel