

# the menu

CHEF  
Anton P.

## DEGUSTATION 5-COURSE MEAL

Tuna, watermelon, orange caramel,  
shiso. (GF, DF)

Cherry tomato gazpacho,  
cucumber, red onions  
radish, daikon. (VEG, V, DF, GF)

Seafood bouillabaisse. (GF)

Spare ribs middle east spices,  
french potato purée. (GF)

Jaffa coconut malabi, fig culi  
apricots, salty pistachios. (DF, GF)

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

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# The Dining Room by CHEFIN

## Beverage List

### **\$50 Paired drinks**

\$9 Beer / Cider

\$6 Soft drinks

\$16 Spirits

\$18 Cocktails

### **House Wines:**

\$9 glass

\$38 bottle

### **Premium Wines:**

\$17 Glass

\$72 Bottle

\$145 Champagne

### **\$45 NSW Whisky**

Black Gate Distillery

Riverbourne Distillery

Joadja Distillery

Craft Works – Just Derek

*ask staff for the full whisky & cocktail list*

### **Champagne:**

Remy Massin Brut Prestige

### **Premium Reds:**

2009 Lunarossa, Campania Italy

2007 Pages de Tahola Rioja, Spain

2017 Coco Rotie Syrah, SA

2014 Taylors Cab Sav, SA

### **Premium Sparkling:**

AUSWAN Sparkling Brut, SA

Yarra Valley Sparkling Cider, VIC

Francois Pinon Vouvray, France

### **Premium Whites:**

2017 Etna Bianco, Italy

2016 Pinot Blanc Reserva, France

2016 La Masc. Vita Bella, France

### **Premium Dessert Wine:**

2010 Pinot Gris Reserve, France

Tagos Grillo, Italy



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