

Retro Dining Dinner Menu

CHEF
Robert M.

ENTREE

Stracciatella, eggplant, heirloom tomato,
parmesan (V)

Baked pumpkin, soba noodles, umami miso
broth, wasabi greens (VEG)

MAIN

Smoked Australian Octopus, radish greens,
pickled onions, Dashi Cream (GF)

Great Southern Lamb Rump, Jerusalem
artichokes, celeriac puree, Jus (GF)

DESSERT

Australian Etton Mess, raspberry yoghurt
mousse, merengue (GF)

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



CHEFIN love food experiences