

Retro Dining Lunch Menu

CHEF
Robert M.

ENTREE

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

MAIN

Slow-cooked salmon baked in cedar, pickled
onion, marinated heirloom tomato, dashi
cream (GF)

DESSERT

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

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



CHEFIN love food experiences