

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



CHEFIN love food experiences

chefin.com.au