

# the menu

CHEF  
Caleb

## 5 Course Menu

Crab meat, creme fraiche, apple, celery,  
nasturtium

Steamed zucchini, apple, cucumber, capsicum  
jelly, labneh, scallop

Miso glazed lamb backstrap, Asian flavoured lamb  
shank, prosciutto, eggplant, sesame, kimchi,  
spring onion

Sous-vide salmon with pipi cream sauce, brioche,  
speck, caviar, potato

Yellow bean brulee, strawberry jam, jelly, lemon  
meringue

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



**CHEFIN**

love food experiences