

# the menu

CHEF  
Chris

## 5-Course Meal

Butter Roasted Clams with Coastal Succulents &  
Wood Sorrel  
(GF)

Wild Stradbroke Island Bug with Pil Pil & Blue  
Borage  
(GF)

Moreton Island White Fish with Horseradish &  
Braised Quandong  
(GF)

Ballandean Lamb Loin with Muntries & Roasted  
Beetroot Emulsion  
(GF)

Tiramisu  
(V)

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

 **CHEFIN** love food experiences

[chefin.com.au](http://chefin.com.au)