

the menu

CHEF
Chris

5-Course Meal

Green Pea and Goat Ricotta Tartlet (VEG)

Sweet Corn

- Lime & Sweet Corn Foam W/ Seed Cracker

Asparagus Risotto

- Sunshine Coast Asparagus W/ Pecorino

Local Whitefish

- Pan Roasted Local Whitefish W/ Confit
Tomatoes, Black Olive, Herbs (GF, DF)

Slow Cooked Pork

- Ballandean Pork W/ Summer Rhubarb, Warrigal
Greens, Carrot Puree (GF)

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



CHEFIN love food experiences