

the menu

CHEF

Dan Marsalek

3-Course Meal

Heirloom tomato, Persian fetta mousse,
puffed spiced wild rice, roasted
almonds, balsamic vinegar (VEG, GF)

Slow cooked lamb, potato puree, crispy
speck, fresh peas, thyme jus (GF)

Chocolate delice, hazelnut dacquoise,
raspberry gel, fresh raspberry,
caramelised sorghum

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



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