

Instagrammable Feast

CHEF
Hemant Daldani

VEGAN MENU (+DF, GF)

ENTREE

Heirloom tomatoes, grapes, watermelon, chickpeas

Courgette, piquillo pepper, vegan feta, land seaweed,
molasses

MAIN

Summer vegetables, hazelnut, smoked eggplant

King brown mushroom, risotto, black garlic – pickled okra

DESSERT

Dark Chocolate, gold leaf, summer berries,
macha soil

DRINKS:

Cape Jaffa Prosecco
2017 Boomtown White
2016 Jean Loron Duc De Belmont

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



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