

# the menu

CHEF  
Ian

## **3-Course Meal**

Chevre Filled Tempura Zucchini Flowers  
w/ Sweet & Sour Plums & Walnut Puree  
(VEG)

Herb Crusted Eye Fillet w/ Seared Scallop,  
Sautéed Greens, Porcini Puree & Pedro  
Ximenez Jus (GF)

Rich Dark Chocolate Fondant w/ King  
Island Cream, Raspberry Sorbet & Berry  
Salad (V)

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



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