

# the menu

CHEF  
Jason

## 3-Courses

Grade 5 wagyu tortellini, porcini paste, fired yellow capsicum gel, truffled king oyster mushrooms, Jerusalem artichoke chips

Pan fried snapper, smoked tomato gel, white asparagus, green tomato consomme, tarragon oil, olive soil

Lemongrass and ginger pannacotta with lavender, lemon rocks, candy apples, freeze dried berries and cashew paste

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

 **CHEFIN** love food experiences

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