

# the menu

CHEF  
Leonardo

## 3 Course Meal

Grilled pipis on sweet and tossed veggies  
trimmings

Roasted chicken with linguine and  
mushrooms creamy sauce

Steak confit  
Slow roasted rump steak with homemade  
chimichurri sauce. Garnished with  
potatoes, pepper potts and beetroot pure.

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



**CHEFIN** love food experiences

[chefin.com.au](http://chefin.com.au)