

# the menu

CHEF  
Leonardo

## **Canapes 6 varieties**

Balsamic fig with pistachio cream (VEG)

Grilled octopus tentacles lightly spicy with  
cherry tomatoes confit

Avocado feta crostini (VEG)

Lamb tartellette with yoghurt and mint  
sauce

Salmon, cucumber topped with gremolata  
(DF)

Roasted beef, mustard truffle cream, beans  
sprouts

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



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