

the menu

CHEF
Leo

Canapes

Grilled scallop with sesame oil, pumpkin coconut pure and mint (GF)

Fresh Oysters (DF, GF)

Crispy pork belly (DF, GF)

Lightly spicy shrimps with pineapple (DF, GF)

Smoked salmon with avocado (DF)

Australian citrus tartelettes (V)

Food Station

Wagyu roast beef (DF, GF)

Mix vegetables saute

Brussels sprouts, potatoes, carrots and cherry tomatoes (VEG, V, DF, GF)

Mushroom and asparagus couscous (VEG, V, DF, GF)



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Meat | 肉类

Grilled Wagyu Beef Eye Fillet

炙烤和牛牛眼

Organic lamb ribs on bbq BBQ

烤澳洲有机羊排

Crispy pork belly

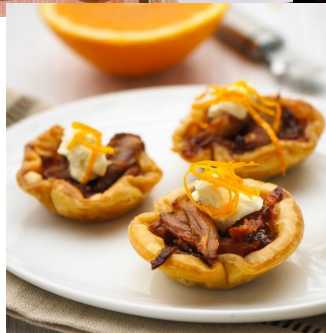
脆皮烧猪肉

Confit Duck & Caramelised Onion Tartlets

鸭胸肉配柑橘酱

Italian Buratta cheese

意大利熏肉裹香瓜



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Vegetarian | 素食

Arancini

酥炸西西里起司燉飯

Beetroot blinis with garlicky mushrooms

法式紅菜頭迷你松餅

Dessert | 甜品

Italian Tiramisu cups

意大利小杯提拉米蘇

Australian citrus dessert tarts

水果餡餅



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MAINS

Spanish Paella

西班牙海鲜饭

Pumpkin Cream Soup

奶油南瓜汤

Seasonal Salad (V)

当季蔬菜沙拉



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