

# the menu

CHEF  
Leonardo

## 3 Course Meal

Crusted Shrimp, fresh coconut crisps,  
sweet potato carpaccio, pomegranate  
(GF)

Roasted grass fed rump, baby  
vegetables, red wine jus monté au  
beurre (GF)

Modern Italian Tiramisu

Premium Red Wine bottle & Red rose  
seasonal bouquet

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

 **CHEFIN** love food experiences

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