

the menu

CHEF
Lynn

3-Course Meal

Tassie salmon tartare, yuzu- wasabi,
avocado, pickled cucumber, seaweed
(DF)

Sous vide cooked lamb leg, charred
cauliflower, baby carrots, red wine
emulsion (GF)

Dark Chocolate mousse, citrus (V, GF)

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



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