

the menu

CHEF
Lynn

Family style share plates

Pan seared cone bay barramundi with tomato
basil emulsion (GF)

Sous vide slow cooked leg of lamb, rosemary,
garlic (GF)

Tossed Basmati rice with green vegetables (VEG,
GF)

Roast chat potatoes with lemon-thyme (VEG, GF)

Burrata & Tomatoes fresh garden salad,
sourdough (VEG)

Roasted butternut pumpkin salad with ricotta

Fresh Australian style seasonal Apple pie

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



CHEFIN love food experiences