

# the menu

CHEF  
Manuel

## **3-Course Meal:**

Entree: Lobster taco al pastor, blue corn tortilla, avocado dill gel, lime pearls, saffron mousse

Entree alternative x2: Wild mushrooms al pastor, blue corn tortilla, avocado dill gel, lime pearls (VEG, GF)

Main: Sirloin steak on a pipian sauce, seasonal veggies, beef marrow bone, truffle mousse

Dessert: Mango mousse in cloudy pear liqueur, crisp meringue base

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



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