

the menu

CHEF
Miku

3-Course Meal

Garlic Butter Prawns with sun-dried tomatoes, beet pickles and cauliflower.

11x Wagyu beef, porcini mushrooms, potatoes, syrah jus (GF, DF)

1x Olive and parmesan-crusted salmon fillet, bell pepper, red jacket potatoes
truffle butter

Valrhona dark chocolate mousse, chocolate soil and sable with raspberries (V)

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

 **CHEFIN** love food experiences

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