

# the menu

CHEF  
Miku

## Canapes 9 varieties

Sydney Rock oysters (GF, DF)

Aged cheddar, with Danish salami (GF)

Confit prawn with EVOO, olive tapenade (DF, GF)

Slow cooked beef and peanut sauce (DF)

Salmon bites with miso ponzu reduction, wakame (DF,  
GF)

Tomato and mozzarella brioche, balsamic glaze (VEG,  
GF)

Hoisin glazed pork belly, SDT crisps (DF)

Chicken and roast pepper spoons

Dark chocolate nib brownie with vanilla cream

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

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