

the menu

CHEF
Miku

Canapes:

Smoked salmon, horseradish toast

Ham and cheese skewer, tahini dip

Plated 2-Courses:

Syrah dunked beef fillet, white truffle peas,
asparagus and rosemary roast young potatoes (GF.
Kosher)

OR

Olive poached Barramundi, white truffle peas,
asparagus and rosemary roast young potatoes (GF)

Vegetarian option:

Polenta with white truffle peas, asparagus and
peppers

Vanilla Sponge, mixed Berry Mousse, dark cocoa and
Valrhona chocolate ganache

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



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