

# the menu

CHEF  
Miku

## **Family style share plates**

Deconstructed Salmon sushi don, avocado and wakame

Slow-cooked beef with syrah, rosemary, truffle oil pumpkin

Roast young potatoes with garlic and lemon pepper

Polenta with sun-dried tomatoes, olives and capers (VEG)

Herb chicken, romaine lettuce with anchovy dressing, eggs and sourdough croutons.

Pumpkin, goats cheese, citrus segments with arugula, extra virgin olive oil

Tiramisu cake

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



**CHEFIN**

love food experiences