

# the menu

CHEF  
Vaclav

## Canapes:

Seared king fish, avocado mousse, micro herbs (DF)

Cured trout, Kombu, fish roe, seaweed cracker (GF)

## Full Course Meal

Prawn ceviche, tequila, passion fruit granita (DF, GF)

Soba noodles, ramen, soy marinated quail egg (DF)

Mixed grains, Bungalow Sweet pork belly, cabbage (DF, GF)

mb7+ wagyu sirloin, black truffle, dashi, cucumber  
compote (GF, DF)

Chocolate lava cake, mixed berries kumquat (V)

## Wines:

Cave de Lugny Cremant Blanc de Blancs NV

Ninth Island Pinot Grigio

Vasse Felix Classic Dry Rose

Ninth Island Pinot Noir

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



**CHEFIN**

love food experiences