

the menu

CHEF
Vaclav

Canapes:

Pickled radicchio, blackberries, beetroot

5 spice duck, beetroot, dashi

Full Course Meal

Coral trout tartare, yuzu kosho, wasabi (DF, GF)

Burrata, pickled peach, burned peppers, XO oil (V, GF)

Spanish Mackerel, lime beurre blanc, aburi leek, cherry
tomato (GF)

18 hrs lamb ribs, mirin jus, grilled gnocchi (DF)
1x pescatarian

Custard puffs, passion fruit, white chocolate and yuzu (V)

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



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