

# the menu

CHEF  
Vaclav

## **Cocktail:**

Rose Barbare

Rose & Honey Mojito, Mezcal, rose petals, NSW wildflower  
honey

## **Canapes:**

Rose Cherie

Toasted almonds, rose jam, baked beetroot, goats cheese,  
freeze dried rose

Cruel Gardenia

Peach, tuna tatami, kombu, tart shell, lily confit

Neroli Outrenoir

Smoked & crispy duck breast, sake, mandarin, lime leaves

Angelic Noire

Yellowtail sashimi, vanilla jelly, Mayer lemon powder

Iris Torrefie

Coffee, dark chocolate, chilli popcorn

Epices Volees

Fresh cheese cake segment, lemon zest, Bergamote crisp

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



**CHEFIN** love food experiences