

# Hobart Menu

CHEF  
Brendon

## 2 Course Dinner:

Entrée:

Beetroot & juniper cured Atlantic Salmon, fennel pickled cucumber, black shiso, salmon wafer  
(VEG: Eggplant)

Main:

Wagyu eye fillet, marinated Sicilian kale, wild blackberries, sweet Brussel leaves, potato fondant, juniper jus  
(VEG: King Brown mushroom fillet, sake marinated radish, wild blackberries, sweet Brussel leaves, potato fondant, juniper jus)

Dessert:

Castello double cream truffle, 24 months aged Yorkshire cheddar, will stuffed brie, selection of crackers

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

 **CHEFIN** love food experiences

[chefin.com.au](http://chefin.com.au)

# Syd Menu

CHEF  
Vaclav

## 2 Course Dinner:

Entrée:

Beetroot & juniper cured Atlantic Salmon, fennel  
pickled cucumber, black shiso, salmon wafer  
(VEG: Eggplant)

Main:

Wagyu eye fillet, marinated Sicilian kale, wild  
blackberries, sweet Brussel leaves, potato fondant,  
juniper jus  
(VEG: King Brown mushroom fillet, sake marinated  
radish, wild blackberries, sweet Brussel leaves, potato  
fondant, juniper jus)

Dessert:

Castello double cream truffle, 24 months aged  
Yorkshire cheddar, will stuffed brie, selection of  
crackers

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



**CHEFIN** love food experiences

# Melb Menu

CHEF  
Winston

## 2 Course Dinner:

Entrée:

SALMON CEVICHE | Apple | Cucumber | Umeshu Gel  
| Smoked Tomato Jus

Vegetarian: MISO EGGPLANT | Seaweed Butter |  
Yuzu

Main:

BLACK ANGUS SHORT RIBS | Roast seaweed  
potato | Truffle jus

Vegetarian: BLACK TRUFFLE FRY RICE DON | 63  
Degree Egg | king Oyster Mushroom | Pine nuts

Dessert:

Imported and local cheeses may include, Will Stud  
brie, Roquefort, truffled pecorino, Selection of  
crackers

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



**CHEFIN** love food experiences

[chefin.com.au](http://chefin.com.au)