

# the menu

CHEF  
Vaclav

## Canapes 2 varieties

Wagyu tartare, parmigiano, capers

Vegan scallops, caviar, chilli (VEG, V, GF, DF)

## 3-Course Meal

9x Salmon gravlax, vodka, wasabi Mayo, black olive dust

3x Cucumber carpaccio, herb lemon aioli, chilli pomegranate, TAS saffron, radish, seasonal greens (VEG, V, DF)

15x BBQ lamb ribs, yuzu jogurt, Japanese mushrooms

3x Ravioli, mustard, green tea oil (VEG, V, DF)

18x Coconut sorbet, chilli popcorn (VEG, V, DF, GF)n

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



**CHEFIN** love food experiences