

the menu

CHEF
Vaclav

Canapes:

Hokkaido scallops sliders, guacamole, coriander (GF, DF)

Miso cabbage, Fuji apple, rose jus (GF, VEG)

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

Wagyu sirloin mbs7, cucumber compote, olives

Walnut & soy baked beetroot carpaccio, marinated tofu

Yellowtail sashimi, vanilla jelly, Meyer powder

Family Style Shared Plates:

Mains:

Blue Cod, lime beurre blanc, aburi leek, cherry tomato (GF)

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

Sides:

Brussel sprouts salad, pecorino, XO oil (V)

Yukon potato pure, NSW olive oil (VEG, GF)

Salads:

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

Watermelon, goat curd, pickled onion, croutons (V)

Dessert:

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

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



CHEFIN love food experiences