

# the menu

CHEF  
Robert M.

## Degustation

Kingfish Ceviche

Dashi, lime, chilli, Aged Soy  
(GF)

Blue swimmer crab cakes

Avocado coriander emulsion, Crispy Corn, Radish  
(GF)

Coconut Prawns with Shiso, Daikon, Green chilli

(GF)

Baked Ling Fillet with local scallops, finger lime, kohlrabi, sugar  
snap peas

(DF/GF)

Hidden Meringue

Passion fruit curd, Raspberries, Chocolate, yoghurt  
(GF)

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



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