

dinner menu

CHEF
ROBERT MORALES

CANAPES

Seared Warm Local Scallops with
Salmon Caviar and Crispy Italian Cured Bacon
(GF)

Smoked Jeweled Blackfin Tuna
on Black Sesame Cones
(DF)

ENTREE

Kalamata Olive crusted King Salmon
with Asparagus and Basil emulsion
(GF-DF)

MAIN

Wild mushroom crusted Tenderloin
with green peppercorn reduction, Truffle Potato Crisps
(GF)

DESSERT

Flexi Orange Ganache with Black Sesame Sponge Cake,
popping candy crumble
(GF)

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



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