

# Christmas Party Menu

CHEF  
Robert M.

## Canapes

Beetroot Hummus and Feta Tart  
(V)

Wagyu Beef, Blue cheese Mousse, Fig Glaze (GF)

## Entree

Peruvian Tiradito ceviche  
Citrus cured Kingfish with signature finger lime dressing and  
dashi emulsion  
(GF, V option)

## Main

Porcini Beef Eye Fillet  
Potato Fondant with Demi-Glace  
Buttered Asparagus  
(GF)(V option)

## Dessert

Dark Chocolate Cremeux  
Cherry Gelee, Lemon Balm, Strawberry Nib Crisp  
(GF)

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



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