

# the menu

CHEF  
Geoff

## **3 Course Fine Dining:**

### **Entree:**

Rare seared yellowfin tuna, sesame crumbs, cucumber, nam jim, peanut jam, coconut & lemongrass gel, rice paper crisp

### **Main:**

Sous-vide beef eye fillet, potato & leek terrine, mushroom ketchup, buttered asparagus, smoked bone marrow jus, autumn leaves salad with caramelized lemon dressing

### **Dessert:**

Strawberry & Yuzu mousse, poached rhubarb, coconut foam, lemon curd Meringue, burnt butter malto, lemon balm gel

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

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