

your menu

CHEF
Geoff

Canapes:

Potato, leek & chorizo croquette, tomato jam, leek ash (DF)

Lemon cured salmon, poppyseed blini, dill, yuzu, smoked caviar (DF)

Full Course Meal

Seared Tuna **(1x Chicken)**, sesame crumbs, cucumber, nam jim, peanut jam, coconut & lemongrass gel, rice paper crisp

Risotto W smoked tomato, nduja & stracciatella

Eye fillet of beef, mushroom ketchup, potato terrine, buttered asparagus, bone marrow jus

Pistachio crusted Lamb rack, braised Lamb shoulder, textures of peas, roasted potato skins, red wine sauce (DF)

Coconut & mango cheesecake, finger lime curd raspberry & meringue (V)

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

 **CHEFIN** love food experiences

chefin.com.au