

Christmas menu

CHEF
Geoff

Canapes:

Chicken

Braised Lamb cigar, Moroccan eggplant, smoked sheep milk yoghurt

Wagyu bresaola, sourdough crouton, Celeriac remoulade, truffle oil.

Family Style Christmas Shared plates

2 Mains:

Sous vide turkey breast, cranberry sauce, apricot & pistachio stuffing Turkey jus
gravy

Crispy pork belly

2 Sides:

Sides

Duck fat potatoes & roasted root vegetables, sea salt, garlic & herbs

Cauliflower / Broccoli,

2 Salads:

German potato salad (no onion)

Italian pasta salad, green base, no nuts, fresh basil

Shared Dessert:

Pavlova with Pistachio meringue, vanilla Mascarpone, passionfruit curd tropical
fruits

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



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