

the menu

CHEF
Marco

Lunch:

Beef teriyaki, hokkien noodles, broccolini

French lentil, vegetable and potato stew, side garden salad

Potato gnocchi, capsicum & tomato sauce, parmesan cheese, basil pesto

Beef & herbs meatballs, rosemary jus, mashed potato, green beans

Chicken and bean casserole, roasted baby carrots

Dinners:

Nasi Goreng, chicken satay, fried egg, pickled vegetables

Soft polenta, Italian vegetable stew (ratatouille)

Beef bourguignon with spring vegetables, mushrooms, pappardelle pasta

Panko crumbed chicken breast, stir fried soba noodles, aisan greens

Beef cheek ravioli, tomato & basil sauce, pecorino cheese, rocket, walnut pear salad

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



CHEFIN love food experiences