

your menu

CHEF
Lina Shou

Canapes:

Mussels with nduja DF

Charcoal leeks with mozzarella, chilli oil and mixed seeds
VEG, GF

Entrees:

Linguini with spanner crab, dill butter

Spatchcock, Jerusalem artichoke, lemon myrtle salsa

Mains:

Confit duck leg with lentil

Lamb neck, daikon, red wine jus

Dessert:

Tiramisu

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



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