

your menu

CHEF
Lina Shou

Canapes:

Roasted grapes, goats cheese, crusty toasts VEG, GF

Mini doughnuts, prawn, fermented chilli mayo DF

Full Course Meal:

Entrees:

BBQ leeks, romesco sauce, crouton, micro herbs VEG, GF, DF

Butternut squash, taco, beetroot, crispy chickpeas, salsa verde VEG, GF,
DF

Mains:

Sous-vide ocean trout, beurre blanc, charred greens GF

Confit duck leg, potato fondant, orange reduction GF

Dessert:

French crepes, brandy, orange gel VEG

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



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