

5-course menu

CHEF
Winston

Full Course Meal

Edamame | charred with sea salt, yukari

King Salmon | grapefruit, shio kombu, smoked
tomato jelly

BBQ Miso cured chicken tie fillet, yuzukosha, wasabi

Gindara saikyo yaki | Miso grilled tooth fish, pickle
ginger, lime

Black Truffle Chirashi Mixed Sashimi Don with
Japanese nori

Chocolate fondant, salted caramel sauce, whipped
cream

On the side:

Homemade sourdough bread | kombu butter

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

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