

# degustation menu

CHEF  
Winston

## Degustation:

WAGYU TARTARE | Wagyu Tri-tips | Anchovy Mayo

SEAFOOD Crudo | Shiso | Tobiko

MACARON | Salmon Roe

PUMPKIN TART | Candy Pumpkin Seed

BABY SWEET CORN | Finger Lime

CATCH OF THE DAY | Apple | Cucumber | Umeshu Gel | Smoked Tomato  
Jus

NIGIRI OMAKASE | Chef Selected Nigiri

TASMANIA XL OYSTER | Truffle butter | Pecorino

NZ SCAMPI | Winter Melon | Dashi

BLACK ANGUS SHORT RIBS | Smoked Miso Eggplant |  
Potato Gratin | Red Wine Jus

MELON VARIATION | Melon Soup | Yuzu Ice-cream

MINI CAKE / Chocolate / Berry sorbet

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

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# the menu

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## Degustation:

New-season Asparagus | Miso cream | Almond

Potato Gratin | Eggplant | Shimeji

MACAROON | cream french

PUMPKIN TART | Candy Pumpkin Seed

BABY SWEET CORN | Finger Lime

ROBATA BREAD | Seaweed Butter

## AVOCADO

Apple | Cucumber | Umeshu Gel | Smoked Tomato Jus  
Vegetarian Maki Roll

MISO EGGPLANT | Seaweed Butter | Yuzu

TEMPURA BROCCOLI | Spicy Mayo

BLACK TRUFFLE FRY RICE DON

| 63 Degree Egg |

king Oyster Mushroom | Pine nuts

MELON VARIATION | Melon Soup | Yuzu Ice-cream

MINI CAKE / Chocolate / Berry sorbet

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