

your menu

CHEF
Lee Sibanda

Canapes:

Smoked salmon, charcoal cracker, lemon puree GF

Confit duck spiced smooth grape chutney, wonton crisp GF

Whipped goat cheese & beetroot tartlets, minted peas, crispy prosciutto

Entrees:

Sardinian heirloom tomato salad, burrata, Kalamata black olives crumble,
roast garlic dressing V, GF

Butternut squash crispy risotto, eggplant parmigiana broadleaf rocket
VEG, GF

Mains:

Coral trout, white corn & green mojo gel, anchorite dressing DF, GF

Wagyu pressed beef brisket, purple sweet potato Gratin, baked cheese &
chive croquette, wild mushroom creme, smoked wine jus . GF

Dessert:

Blood orange, strawberries textures, ice cream

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



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