

your menu

CHEF
Yasin Penacoba

Canapes:

Salmon tartare on a cracker with zesty lemon aioli, dill DF

Mushroom & spinach Vol au vent VEG

Full Course Meal:

Entrees:

Scallop ceviche, coconut dressing, dill oil. Sumac wafer, caviar GF,
DF

No seafood = glazed quail, cauliflower puree and sumac wafer

Smoked ricotta, herb crust Roasted cauliflower, pickled onions VEG,
GF

Mains:

Prawn ravioli, prawn bisque, toasted pine nuts, burnt butter
No seafood = Slow cooked duck ravioli, lemon and burnt butter
sauce, with toasted pine nuts

Herb crusted lamb rack, carrot puree, braised savoy, confit carrots
GF

Dessert:

Chocolate and coffee mousse, biscuit crumb, peanut ice cream VEG,
GF

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



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