

your menu

CHEF
Yasin Penacoba

Canapes:

Mini prawn tacos, lime & prawn aioli GF, DF

Choux, Italian parmesan custard, caviar pearls

Entrees:

Beetroot, goats cheese, aged balsamic glaze V, GF

Fish ballotine, cold buckwheat salad, Beurre blanc

Mains:

Wild mushrooms & truffle risotto, micro greens VEG, GF

Lamb saddle, parsnip, salt roasted dutch carrots GF

Dessert:

Layered honey cake, earl grey ice cream V, GF

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



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