

# your menu

CHEF  
Derek Jones

## Full Course Meal:

Entrees:

Crispy pork belly & roasted sweet potato salad, candied balsamic vinegar  
GF, DF

Pan seared Calamari in a white wine, lemon, butter sauce served on a nest  
of Linguini.

Mains:

Salt water Barramundi, green beans, garlic potatoes, citrus dressing GF

BBQ Rib Eye, seasonal vegetables, red wine jus (to share) GF

Dessert:

Pavlova Pile, a decadent stack of meringue, Chantilly cream, fresh fruit  
and passionfruit syrup V, GF

**Wine:**

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



**CHEFIN**

love food experiences

[chefin.com.au](http://chefin.com.au)