

your menu

CHEF
Kirk Frawley

Canapes:

Smoked Tasmanian salmon, crostini, Boursin, pickled onion,
dill

Honey-glazed prawns, fresh herbs GF, DF

Full Course Meal:

Entrees:

Fresh garden pesto, fettuccini, olives, capsicum, broccolini,
balsamic VEG

Confit chicken breast, sweet potato puree, Waldorf salad. GF

Mains:

Yellowtail Kingfish, potato gratin, asparagus, lemon oil, thyme
GF

Porchetta, apple & celeriac remoulade, red wine reduction GF

Dessert:

Aussie Tiramisu, hand-bitten cream, charred milk bits, crusty
wafer biscuits

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

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