

your menu

CHEF

Gavin Ong

3-Course Fine Dining Meal

Canapes:

Seared tuna with sesame seeds and avocado wasabi
mayo and soy gel GF

Rice paper rolls with prawns GF

Entree:

Beetroot curried ocean trout with horseradish dill
sour sour cream and pickled red onions and brioche
croutons GF

Main:

Provençal still slow cooked lamb shoulder with
Mediterranean vegetables basil pesto and goats
cheese mousse

1x pescatarian alternative GF, DF

Dessert:

Chocolate marquis, white chocolate snow raspberry
gel and tuil GF

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



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