

your menu

CHEF
Gavin Ong

Canapes:

Salmon and prawn ceviche with chilli avocado and chilli
GF

Spiced duck with cauliflower purée and baby carrots GF

3-Course Meal:

Entree:

Crispy pork belly sweet and sour with apple purée and
braised witlof GF

Main:

Snapper with curry mussels and braised potatoes GF

Dessert:

Chocolate marquise with orange gel and white chocolate
snow GF

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



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