

your menu

CHEF

Gavin Ong

Canapes:

Seared tuna with sesame crusted and wasabi avocado and soy gel

Spiced duck with cauliflower purée and baby carrots on crisp

Full Course Meal:

Entrees:

Prawn tortellini, soffritto butter sauce

Chicken escabeche on sourdough crisp

Mains:

Blue cod with confit cherry tomatoes and basil pesto

Beef Eye fillet, celeriac purée asparagus and pepper sauce

Dessert:

Chocolate marquise with raspberry gel and white chocolate snow

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



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