

omakase menu

CHEF
Massimo

Toji Sake

Sunomono, pickled cucumbers, sesame seeds, soy glaze VG, GF

Papillote Shimeji, miso butter V, GF

Passionfruit Paloma

Seared Scallop, chive oil, crème fraîche GF

Kingfish Ceviche, passionfruit Leche de Tigre DF, GF

Knickerbocker Raspberry

Charcoal cured trout, horseradish cream GF

Tiger Prawn Crudo, orange dressing, fresh raspberry DF, GF

Spiced Mojito

Labneh, salmon roe, nori DF, GF

Sweet soy-glazed eggplant, spiced hazelnut VG, GF

Creamy Prosecco

Grilled king oyster, corn cream V, GF

Marinated Chicken Heart Skewer DF, GF

Chilli spiked Gin & Tonic

Roasted crispy pork belly, guava bbq gel DF, GF

Apple Slaw Endive V, GF

Kyoto Sake

Seared Wagyu, Garum DF, GF

Wagyu, Black Garlic Puree DF, GF

Chocolate Martini

Coconut sago & lime dressing, white sesame cake, caramel V

Matcha cheesecake, strawberry coulis V

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



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