

your menu

CHEF
Nic Wood

Canapes:

Cave de Lugny Cremant Blanc de Blancs NV

Beef, Mustard Crème, Bottarga, Rice Cracker DF, GF

Pear, Brie, Pickled Walnut, Honey, Blinis V

Full Course Meal:

Entrees:

Chaffey Bros Not Your Grandma's Riesling

Snapper, Pickled Cherries, Radish, Chives, Salmon Roe DF, GF

Roasted Heirloom Carrots, Smoked Labneh, Toasted Buckwheat V, GF

Mains:

Vasse Felix Classic Dry Rose

Roasted Barramundi, Smoked Tomatoes, Cardamon GF

Ninth Island Pinot Noir

Braised Beef Short Rib, Parsnip Puree, Cavolo Nero GF

Dessert:

Bitter Chocolate Mousse, Banana, Honeycomb, Chocolate Crumbs V

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



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