

your menu

CHEF
Vedran Perojevic

Canapes:

Marinated octopus bites GF, DF

Seared prawn, wasabi avocado cream, furikake GF, DF

Full Course Meal:

Entrees:

Salmon tartare, crispy gyoza skin, spring onion Oil DF

Duck Breast, orange gel, pickled onion, microgreens

Mains:

Squid Ink Risotto

Beef Steak, root vegetables pure, dutch carrots, asparagus ribbon

Dessert:

Chocolate ganache tartlets, toasted hazelnuts, caramelised pears

Kids Meal:

Dalmatian seafood pasta, grilled prawns

Chocolate ganache tartlets, toasted hazelnuts, caramelised pears

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



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