

# your menu

CHEF

Vedran Perojevic

## 3-Course Meal

### Entree

Salmon carpaccio / seared scallop / spring onion  
cream V, GF, DF

### Main

Porterhouse steak / butternut squash /  
mushrooms / parmesan polenta cubes / charred  
leeks GF

### Dessert

"Mini chocolate cake, homemade strawberry  
chutney, poached apple & ricotta cannelloni" V

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



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