

your menu

CHEF
Shireen Reilly

Taste of Australia

Canapes:

Asparagus, goats cheese, tartlet, Chermoula, preserved lemon
V

Beef, brioche, pickled onion, zhug aioli, artichoke crisp

Entrees:

Deconstructed Banh Mi, crispy pork belly, pickles, pate, master
stock reduction DF

Shared Mains:

Charred eggplant, tahini, herbs, pomegranate, spiced seeds DF,
GF

Chargrilled marinated spatchcock, Persian rice DF, GF

Marinated flank steak mb 4, pickled cucumber, labneh, jus

Dessert:

Kataifi mille-feuille, macerated berries

Wines:

Arturo By Chalmers Prosecco
Rosabrook Pas Touche Unfiltered Pinot Gris
Atlas Section 32 Clare Valley Grenache Rose
Auld Family Wines East Hill Block Shiraz



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