



UNIQUE DINING EXPERIENCES

www.CHEFIN.com.au | hello@CHEFIN.com.au | 0477666351

Your CHEF: Sailesh Vala

Canapes:

Little devils on horseback - bacon wrapped prunes served on top of a sweet and hot sauce
(a balanced bacon taste with sweet & sour dried prunes - the sweet & hot sauce enhances the flavours)

Tasmanian pacific oyster served with jalapeno citrus dressing
(Dressing is a lite heat from the Jalapenos and balanced out with lime juice)

Beef soy tataki with smoked shiitake mayo and maple sauce served in a Chinese spoon (GF)
(Shiitake mayo has a smoked fresh mushroom taste that is nicely balanced with a house made mayo and a drop of maple syrup)

Degustation menu:

Black garlic and squid ink taco with fresh barramundi served with an Asian slaw and avo mayo
(Wild valley 2016 sauvignon blanc)

Crispy pork belly, rubbed with a light marinate of soy garlic ginger honey and chilli & finished off with grilled pineapple ssamjang salsa
(Rapaura series pinot gris)

Pesto crusted salmon with cashew nuts, basil and coriander house made pesto rubbed onto the Tasmanian salmon
(Rapaura series pinot noir)

Pea and corn fritters with Avocado mayo and roasted red pepper relish (Vegan)
Baby peas oven roasted with corn, blitzed together into a light batter. Oven baked then lightly fried served with a vegan avocado mayo and finished with a roasted red capsicum relish

Chicken skin dumpling with pork mince and chill filling wrapped in chicken skin served with soy sauce
(Wild valley pinot noir 2016)

Pineapple pannacotta with choc soil and thyme



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STONELEIGH WILD VALLEY SAUVIGNON BLANC

Flavours of passionfruit and citrus unite with a hint of nectarine aroma for a rich and textural palate. Distinctly Marlborough with well-balanced, crisp acidity.

STONELEIGH WILD VALLEY PINOT NOIR

Bursting red berries on the palate complemented with subtle savoury and toasty notes. Rich, layered and textured with a generous mouth-feel.

STONELEIGH RAPAURA PINOT NOIR

Flavours of raspberry, plum and blackberry complemented by soft, charr oak. Delicate silky tannins intertwine to develop a rich complexity on the palate.

STONELEIGH RAPAURA PINOT GRIS

Hints of poached pear and apple strudel laced with spicy notes deliver a generous and lingering finish.

STONELEIGH CHARDONNAY

Flavours of white peach and guava overlaid with smoky, spicy oak. A silky, full-bodied palate with a savoury, buttery finish.

STONELEIGH ROSÉ

Aromas of ripe, red cherry and raspberry lead into dark cherry and cranberry on the palate. This pinot noir rosé delivers elegant flavours, complemented with a crisp, dry finish.



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