

Friday Breakfast

CHEF
Patrick Dugo

Illy Coffee & Baci Chocolates

Breakfast Canapes:

Sausage, cheddar filo parcel

Breakfast burger, smoked tomato relish,
chipotle aioli

Smashed avocado, danish feta, pomegranate

Mushroom bruschetta, rocket pesto, fig and
balsamic reduction

Granola cups, fresh fruits, Butterfingers
shortbread

Chocolate brownie

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



CHEFIN

love food experiences

chefin.com.au

Owners Lounge

CHEF
Lisa

William Grants & Sons Whisky Bar

Italian Grazing Station:

Hand carved ham, truffled salumi, prosciutto cotto,

Aged Cheddar, Triple cream brie, Blue cheese

Quince paste, pistachio crumb

Rocket and pecorino romano pesto; Porcini mousse pate

Pane di casa, Sourdough

Byron Bay Cookie Company

Fassawer Crackers

Butterfingers shortbread

Baci Chocolates, Chocolate Brownie, Fudge

Raclette Station

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



CHEFIN

love food experiences

Seafood Carving

CHEF
Tom Kime

Pommery Champagne Bar

Live Carving Station: Kingfish

Albacore Tuna

NZ King Salmon

Condiments:

Ginger, chilli & orange zest

Toasted fennel seeds, lemon zest, & dill

Beetroot, purple radish shoots, mojo verde

Poke bowls:

Brown rice, edamame beans, pickled radish,
cucumber, avocado, toasted sesame nori crumb

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



CHEFIN

love food experiences

chefin.com.au

French Pastry

CHEF
Hana

Pastries

Croissants
Almond croissant
Danishes

Tarts

Fruit & vanilla tarts
Caramel & chocolate tarts

Financiers

Pistachio & raspberry
Earl grey

Madeleines

Cookies

Peanut butter & pecan
Choc chip

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



CHEFIN

love food experiences

chefin.com.au

Paella

CHEF

Stephano da Silva

Château Le Cordon Rose Garden Bar

Paella Station:
Seafood

Vegetarian

Rocket, pear, Parmesan salad

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



CHEFIN

love food experiences

chefin.com.au

Churrasco

CHEF
Leo Iza

Live BBQ Station:

Picanha rump cap, Brisket, Tri-tip,
Tomahawk rack, Flank steak

Grilled mixed veg skewers

Sauces / Condiments:

Chimichurri, Brazilian BBQ sauce, Biquinho
chilli

Brazilian Farofa, toasted cassava

Pineapple celery coleslaw

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



CHEFIN

love food experiences

chefin.com.au

Taste of Korea

CHEF
Caleb Song

Cooking Station:

Galbi jjim, braised beef short rib, soy, garlic,
ginger, pear, onion

Dduk guk, Korean gnocchi, flavoured veg stock,
potato, mushroom, chive, leek, pea

Sides:

Bokkeum kimchi, charred kimchi, sesame,
spring onion

Smoky potato puree, soy, chestnut

Braised mushroom, soy, sesame

Puffed rice

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



CHEFIN

love food experiences

cheфин.com.au

Corporate

CHEF
Patrick Dugo

Illy Coffee & Baci Chocolates

Morning Canapes:

Quince paste, pistachio crumb, balsamic vinegar modena

Whipped ricotta crostini, prosciutto cotto, siciliano olives

Sydney rock oysters, fingerlime and white balsamic

Bresaola, porcini, truffle mousse, Byron Bay Cookie Company
Fassawer cracker

Granola cups, fresh fruits, Butterfingers shortbread

Daily Lunch Buffet Offering

Fish carving station, Brazilian BBQ station, French pastry

Afternoon Canapes:

Mushroom bruschetta, rocket pesto, fig and balsamic reduction

Cured salmon gravlax, verjus gel, pickled fennel, macadamia,
cucumber ribbon

Antipasti platter, cured meats, cheeses

Fudge, Chocolate Brownie

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



CHEFIN

love food experiences

Yacht Charter

CHEF
Patrick Dugo

Canapes:

Sydney rock oysters, finger lime and white balsamic

Market fish, verjus gel, pickled fennel, macadamia,
cucumber ribbon

Wild mushroom pate, arugula verde VG

smoked salmon, dill creme fraiche, yarra valley
caviar

Galbi jjim, braised beef short rib, soy, garlic, ginger,
pear, onion

Brazilian Picanha, farofa, pineapple slaw

moreton bay lobster roll, shellfish aioli

Chocolate brownie, whipped ricotta, strawberry fluid
gel

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



CHEFIN

love food experiences

chefin.com.au

Kosher Snacks

CHEF
Alan Bender

Lunch:

Vegan Eggplant

Hot Smoked Salmon

Peri Peri chicken

Alan's secret Gluten Free fudge

Gluten & Dairy Free Choc Brownie

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



CHEFIN

love food experiences

chefin.com.au

archive



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



CHEFIN

love food experiences

chefin.com.au

Saturday Dinner

CHEF
Patrick Dugo

Canapes:

Seared scallop, pickled fennel, n'djuia oil cannellini puree

Carpaccio ravioli, truffle duxelle, parmesan crisp

Moreton bay bug roll, cockatoo island aioli

Mini tartlet, sundried tomato, olive soil, buffalo creme pat, basil oil

Sydney rock oysters, fingerlime and white balsamic

Cured salmon gravlax, verjus gel, pickled fennel, macadamia, cucumber ribbon

Bresaola, porcini, truffle mousse, Byron Bay Cookie Company Fassawer cracker

Whipped ricotta crostini, prosciutto cotto, siciliano olives V

Wild mushroom pate, arugula verde VG

3-Course Meal:

Buffalo milk burrata, chilli honey, pistachio, schiatta

Confit salmon, Oscietra caviar, charred leek, Romeo Kumara purée

braised lamb shoulder, smoked eggplant, pomegranate

Valrhona Textures of chocolate, raspberry sorbet

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

 **CHEFIN** love food experiences

chefin.com.au