

your menu

CHEF
Krisha Shewani

Full Course

Canapes:

Miso avocado tartare, rice papadums, pickled onions
V

Tuna tataki, yuzu lemon myrtle ponzu, wasabi aioli
GF

Starters:

Grilled scallops, green pea mash

Pan seared duck breast, winter berry reduction GF

Mains:

Murray cod, confit cherry tomato, birdseye chilli GF

Grass fed filet mignon, paris mash, red wine,
rosemary reduction DF, GF

Dessert:

Matcha panacotta, toasted almond soil, coconut
cloud, raspberries GF



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