

your menu

CHEF
Gabriel Silva

Full Course

Canapes:

Scallop, umami dressing, sambal matah

Smoked Taramasalata, fresh avocado, vol-au-vent,
black caviar DF

Starters:

Bay lobster, chilli lemon mayo, fresh avocado,
sourdough, caviar

Tasmania grilled octopus, chickpea puree, fried shallots,
herbed oil, Tomberry tomato, parsley microgreens

Main:

Wagyu rump mb7, dark soy jus, green leaves, parsnip
puree, black truffle oil

Dessert:

Chocolate hazelnut torte, brown butter banana ice
cream, toasted hazelnuts, salted caramel ganache V



CHEFIN

chefin.com

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