

# your menu

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CHEF  
Michelle Van  
Sittert  
**3 Course Fine Dining**

Blistered tomato, chilli fennel, goat cheese, crostini V

Lamb pine nut meatballs, carrot crisp DF, GF

Pan-seared king prawns, burnt lemon vinaigrette, marinated  
fennel, bok choy salad GF

Scotch fillet, charred greens, beetroot fondant, blackberry  
peppercorn jus GF

Double chocolate, orange, raspberry, vanilla gelato V



**CHEFIN**

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

*chefin.com*