

your menu

CHEF
Ziaul

5 Course Dining & Wine

Canapes:

Beef tartare, brioche DF

Beetroot goat cheese tart VG

Starters:

Sydney rock oysters, sherry mignonette DF, GF

Butterfly king prawns, chilli, garlic butter

1x Grilled asparagus, almond, parmesan

Mains:

Lamb cutlets, chimichurri, Greek salad GF

Frenched chicken breast, sweet vine capsicum, roasted shallot
+ chimichurri, olive oil, red wine jus DF, GF

1x Harissa marinated cauliflower steak, cashew cream, onion
puree, chimichurri

Dessert:

Truffle creme brulee, almond biscotti

Wines:

Chardonnay Pinot Noir NV SA

Pinot Gris Adelaide Hills

Pinot Noir Angaston SA

Langhorne Creek Cabernet Shiraz



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