

# the menu

CHEF  
Carlos

## 3-Course Meal

Grilled octopus tentacle on charcoal,  
pineapple salsa vinaigrette with crispy sweet  
potato chips

Wagyu Sirloin, pickle shitake, mushroom  
reduction, and creamy smoked cauliflower  
puree

Petit four selection: Brigadeiro (chocolate  
fudge filled with dulce de leche, nutella and  
brownie),

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



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