

the menu

CHEF
Miku

12 Course Degustation:

Cured salmon, burnt lemon and wasabi mayo (Pumpkin for veg, GF)

Salmon roe, Broccoli, caper-mascarpone, chive and Garlic crisp (GF)

Saffron onion, Courgette soup, sage (GF, VEG)

Bacon crisps, peas, feta, pepper carpaccio, balsamic, walnut oil (GF)

Chawanmushi with prawns, pickled ginger root, radish (Tofu for Veg, GF)

Lemon, passionfruit Sorbet (GF)

Slow poached Barramundi, carrot, cinnamon puree, Sydney oysters,
black pepper oil (Eggplant for veg, GF)

Basil tossed chicken, Roma tomatoes, Parmesan, olives (Gnocchi for
veg, GF)

Duck breast, beetroot, dehydrated peach powder, orange (Cottage
cheese for Veg, GF)

Beef fillet, young potatoes, truffle oil, wild mushrooms (Sweet potatoes
for Veg, GF)

Mixed berry trifle, campari sponge, citrus cream (GF)

Valrhona dark chocolate mousse, white chocolate ganache, chocolate
soil (GF)

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



CHEFIN love food experiences