

# the menu

CHEF  
Dan

## **3-Course Meal**

Prawn Mousse, Caramelised lemon  
mayonnaise, Pickled Fennel, Crispy wild rice,  
Roasted Pumpkin puree (GF)

Slow-cooked Beef Tri-tip, Roasted Shallot  
Potato Cake, Parsley pesto, Thyme Jus (GF)

Passionfruit Soufflé, Passionfruit sauce,  
Caramelised white chocolate (VEG)

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



**CHEFIN** love food experiences