



UNIQUE DINING EXPERIENCES
www.CHEFIN.com.au | hello@CHEFIN.com.au | 0477666351

Chef Robert M.

First course

Warm "Egg" in its Nest
Burrata, Tomato, Dehydrated Olive, Basil

Second course

Clouds and Sun
Crab Souffle with a Corn Veloute, Chives, Croutons

Third course

Life of Trees
Medley of Jerusalem Artichokes, Mushrooms, and Carrots in "Salsa di Noci"

Fourth course

Pasta by the Sea
Australian Prawn Tomato reduction on fresh ribbons of pasta and zucchini

Fifth course

Dark Chocolate Fondant with Pistachio Gelato and Amarena Cherries

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



@chefin_official



@chefinofficial

