

your menu

CHEF
Tom Kime

Canapes

QLD Kilcoy Wagyu Beef eye fillet, toasted brioche,
Robertson truffles, gold leaf

Beetroot cured Hiramasa Kingfish, Mojo Verde (DF, GF)

Asparagus, mint, parmesan tartlets

3-Course Meal

Spice seared tataki, wagyu beef, ginger, purple radish,
shoots, toasted sesame seeds, Asian vinaigrette DF, GF

Roast Bar Cod, saffron, basil & shallot, charred fennel,
asparagus & peppers DF, GF

Lemon vanilla buttermilk pot, with marinated berries,
spice roast nectarines & plums, warm citrus polenta
biscuits V

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



CHEFIN

love food experiences