

your menu

CHEF
Michael Wallace

Family Style

Canapes:

Oyster on half shell yuzu chili sauce GF

Crisp prawns tempura sesame ginger tempura

Starter:

Citrus marinated snapper ceviche avocado pickled
shallots cilantro lime dressing GF

Mains:

Beef tenderloin with mirin glaze scallion oil

Pan seared scallops wild mushrooms wilted spinach,
miso beurre blanc

Grass fed ribeye Tyne scented jus with roasted garlic
mash

Dessert:

Mango passion fruit cheesecake. Coconut tuile



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