



CHILL TASTING MENU

STYLE AND DINE ON TEDDER AVENUE

2016

entrée

celeriac and potato soup
smoked eel tortellini, crispy fried shallots

first course

crispy skinned jumbo quail
mushroom panzanella, caramelised artichokes, fried sage, foie gras jus

second course

leek and gruyere crusted snapper fillet
cloudy bay clam, speck and jerusalem artichoke chowder

main

juniper berry and pepper rubbed loin of venison
beetroot and raspberry purée, fondant potato, english spinach
oven-roasted parsnips, tonka bean jus

dessert

chill's gourmand dessert assiette
a trio of petit tastes from the dessert list