

Chefs Dinner
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ENTRÉE

Cowrie crab cakes with spicy leek remoulade
and chive oil

Roasted sweet potato, caramelized onion and goats cheese tart

Crispy roulade of pork belly with apple chutney and
finished with honey and mustard salad

MAIN

Roulade of salmon with grilled king prawns on zucchini gratin,
finished with a Thai green curry sauce

Roasted beef eye fillet with potato puree and porcini mushroom demi-glace

Chicken and mushroom ballotine with confit
kipfler potatoes and a parsnip puree

DESSERT

Passionfruit crème brulee with teardrop shortbread

Chocolate and almond scented tart with double cream

\$95 per guest minimum 6 guests – \$120 per guest if under 6 guests

Cooked on site in your kitchen – Wait staff provided for 10 or more guests – 48 hrs notice and pre-order required

relaxbespoilt