



ILLAWARRA PRIVATE CHEF SERVICE

2 COURSE MENU

\$95 Per Person

Select an Entrée + Main + 2 Sides,
or Main + 2 Sides + Dessert

Please Advise any Dietary
Requirements. Alterations and
alternative meals will be provided
accordingly.

Please Forward your Menu
Selections to Luke Whiddett
ipcs982@gmail.com

Entrées:

King Prawn Skewers (2), with Garlic Oil, Braised Shallots, and Rice Medley

Spice Dusted Baby Squid served with Cucumber & Cress Salad, Tomato Relish

Pulled Pork Sliders, with Cola Rib Sauce, Aioli, and Apple Slaw

Vine Ripened Tomato, Garden Herbs, and Farmhouse Cheese on Baked Crostini with Extra Virgin Olive Oil, and Maldon Sea Salt

Main Meals:

Grass-fed Yearling Prime Sirloin Steak with Shiraz Jus

Pan-fried Atlantic Salmon Fillet with Lemon Infused Cream

Baked Barramundi Fillet with Lime and Black Pepper Beurre Blanc

Pan-fried Chicken Breast Medallions with your choice of Classic Sauce – Cacciatore, Scallopine, or Marsala

Sides:

- Garden Herb Potatoes
- Sweet Potatoes with Organic Butter, and Parsley
- Baby Hasselback Potatoes with Sour Cream, and Chives
- Confit Baby Carrots with Green Oil, and Tarragon
- Seasonal Green Vegetables

Desserts:

Steamed Sticky Date Pudding topped with Butterscotch Sauce, and Chantilly Cream

Chocolate Mud Pudding topped with Jaffa Sauce, and Chantilly Cream

Crepes Suzette served with Strawberries, Orange Brandy Glaze, & Cultured Cream

Organic Apple Tart Tatin with Caramel, and Crème Fraiche

Dulce De Leche Tartlet with Toasted Almond Brittle, and Mango Gelato