

## Main Meals: Served with Roasted Potatoes, & Steamed Baby Broccolini

Kilcoy Blue Steak Selection (yearling prime, grain fed) Served red wine sauce (1 steak selection per group) Eye Fillet Medallions \$42 Fillet Mignon \$45 Scotch Fillet \$38 Sirloin \$38

Pan-Fried Chicken & Veal Medallion Selection \$38
Saltimbocca; topped with Prosciutto, Sage, White Wine, & Butter Sauce
Parmigiana; topped with Braised Tomato, Garden Herbs, & Grilled Baby Mozzarella
Parmigiana Vegetarian Alternative; Eggplant Steak topped with Braised Tomato, Garden Herbs, Wilted Baby Spinach, Fire Roasted Peppers, & Grilled Baby Mozzarella

> Seafood Selection; \$42 Atlantic Salmon Fillet; with Lemon Thyme Infused Cream Barramundi Fillet; with Black Pepper & Lime Beurre Blanc Half Lobster Mornay; \$45

ILLAWARRA PRIVATE CHEF SERVICE

## MAIN MEAL SELECTION

Select 2/3 courses from the menu selection

Please advise any dietary requirements. Alterations and alternative meals will be provided accordingly.

Please forward your menu selections to Luke Whiddett preferably via email; <u>ipcs982@gmail.com</u> or phone;

0409148988