



# *Chef's Dinner* Chef's Dinner *Chef's Dinner*

Available for groups of 20 or less  
\$95 per guest for groups of 6 or more.  
\$120 per guest for groups of 5 or less

V – vegetarian    VA – vegetarian available    GF – gluten free

Perfect for private dinner parties including for guests staying at Star of the Sea or other self contained apartments. Enjoy your home or holiday accommodation and have one of our talented chefs come to you and create a restaurant quality dining experience for you in the privacy of your own space. This is a popular choice for Stayz guests and can be arranged with as little as 48 hours notice.

## ENTREES

Twice cooked pork belly. Braised cabbage and fennel, apple and celeriac cream. Aniseed sauce (GF)

Pumpkin and sage ricotta gnocchi, four cheese sauce and pistachio gremolata

Smoked chicken, pumpkin and chorizo risotto with tomato concasse (GF)

Seared scallops. Olive and pancetta French toast, asparagus and truffle sauce

## MAINS

Pan seared Atlantic salmon. Potato and leek gratin, beetroot puree and char-grilled asparagus. Dill béarnaise (GF)

Grain fed beef eye fillet. Confit garlic mash potato and onion jam (GF)

Braised lamb shoulder. Parsnip puree, buttered peas and snow pea tendrils. Jus lie

Grilled chicken breast supreme. Wild mushroom risotto with a port and porcini jus

## DESSERTS

Belgian chocolate gateau. Raspberry mousse, macadamia praline and an almond tuille (GF,V)

Lemon and lime tart. Ginger beer sorbet and malt crumble (V)

Apple and strawberry crumble with a condensed milk anglaise (V)



Availability of all menu items is subject to seasonal change – Sunday and public holiday surcharges apply

We cater for a wide variety of dietary requirements, please let us know when you enquire

All food is prepared in premises which also process nuts – A travel surcharge will apply in some areas