

## Private Chef

Brazilian Style 3 course - Sea Food & Dessert

Friday October 10th - "Absolute Wategos"

Wategos Beach - lunch 3-4 pax

\$600 - \$680 (depending on choices and number of guests)

## Options

Entree:

Grilled Chilli & Garlic Squid boat on a Sorrel & Spinach Sea with Mini Roma Tomatoes Floating

Ginger & Shallots Scallops served with Rockets & Mustard Sauce

Basil Scallops on top of Garlic & Spinach House Made Gluten Free Pasta

Pork & Lemongrass Skewers with Asian Greens & Mint Lemon Yogurt Sauce

Red Wine Kangaroo served with Greens Beans & Sweet Potato Puree

Main:

Grilled Catch of the day (generally Snapper or Barramundi) with Mango Coriander & Chili Salsa & Rocket and Tomato Salad on a Cauliflower puree bed.

Grilled Barramundi with Chickpeas Salad with Yogurt, Basil & Coriander

Balsamic & Orange Rump Steak with Pesto Mash Sweet Potato

Rack of Lamb with Lemon Myrtle & Macadamias Crust served with Roasted Veggies

BBQ Picanha served with Pesto Potato Mash, Tomato, Onion & Parsley Vinaigrette Salad & Farofa (Brazilian Style Couscous- like)

Brazilian Baked Whole Catch of the Day (Fish Stuffed with vegetables & Spices), served with Vinaigrette Salad and Brazilian Farofa

Lemon, Herbs & Spices Rum BBQ Pork Ribs served with House Made Apple Puree & Chili Snow Peas

Saltimbocca Veal or Chicken served with Creamy Polenta & Garlic Broccoli

Tangine Style Chicken served with Coconut & Almonds Rice Pilaf

Herbal Thai Inspired Salmon Steaks & Asian Noodles Salad

Perfect Grilled Salmon Served with Banana, Coriander, Kaffir Lemon Leaves & Green Chili with Stir Fried Veggies

Dessert:

Classic Tiramisu served with Ice Cream & Strawberries

Classic Chocolate Soufflé with Rex Fruit Coulis

Bailey Infused Chocolate Coated Strawberries

Baked Almond & Coconut Peaches served with Whipped Cream

Ricotta Cheesecake & Balsamic Strawberries

*Grilled Rum Bananas served with Warm Caramel Sauce*

*Spiced Chocolate Crust & Passionfruit Cheesecake with Sour Chocolate  
Ganesh & Passionfruit Coulis*