

My Private Chef Sydney

2024 Charter Menu Options

(all meals prepared and served onboard)

The Captains Menu

Intimate Lunch (3 courses) \$165pp (min 4hrs)

(all menus are just a guide, guest preferences welcomed)

- Entrée: Coffin Bay Oyster/Sashimi tasting plate
- *Guests selection of protein (Beef, Chicken, Fish, Game)
 - Dessert: Pettit fours
 - Cheese platter

Intimate Dinner (3 courses) \$165pp (min 4hrs)

(all menus are just a guide, guest preferences welcomed)

- Entrée 1: Pan seared Tasmanian Scallops served in the shell with a Cauliflower puree and herb crumb
 - Entrée 2: Tuna tartare with Ponzu and Avocado
- Main 1: Oven Baked Coral Trout with a Romesco sauce and sautéed asparagus
- Main 2: Oven roasted beef eye fillet with truffled mushroom risotto
- Dessert 1: Elderflower upside-down Panna Cotta with seasonal berries and raspberry coulis
 - Dessert 2: Classic tiramisu

The Palm Beach Menu

Casual Canapes & Buffet Lunch or Dinner \$125pp (min 4hrs)

Chefs selection of 3x Canapes on arrival
Coffin Bay Oysters
Cooked and peeled Tiger Prawns with dipping aioli
Guests choice of Protein
Chefs Salads
Fruit/Cheese Platter

The Sunset Menu

Canapes, Cheeseboards, Fruit Platters \$85pp (min 4hrs)

Chefs selection on 2x Canapes
3x Cheese selection with, quince paste & Lavosh crackers
Fruit Platter

The Pittwater (overnight stay)

Breakfast, Lunch, Dinner (POA)

Café style breakfast: Fruit platter, Eggs anyway, Crispy bacon, Ham
Smoked Salmon, Avo Smash, toast and Pastries

- Lunch/Dinner (Guests selection from other menu options)