

Greg Olsen Private Chef Menu

Chef Olsen Dinner menu

Entree

Homemade seafood chowder filled with prawns, scallops, mussels, fish and vegetables, topped with saffron.

Thai chicken sticks served with tossed salad and red curry, coconut and lime dressing.

Albany Oysters by the dozen: available Natural or Kilpatrick

Roast tomato, eggplant and olive tart with goat cheese and balsamic, red pepper glaze

Sizzling garlic prawns with a touch of chilli.

Palate refreshing sorbet between courses

Main

Tandoori spiced Mt Barker chicken breast with steamed rice, raita, and kasundi

Atlantic salmon fillet, oven-baked in filo pastry served with chardonnay and lemon thyme sauce.

Medallions of Margaret River venison, pan fried, served with potato mash and Marsala, blue cheese sauce.

Prime Harvey beef fillet cooked to your liking, accompanied by a grilled field mushroom and served with creamy seed mustard sauce

Fresh local fish fillet pan fried with scallops and topped with avocado and lemon salsa.

All meals accompanied by a medley of vegetables or tossed salad.

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Dessert

Homemade Pavlova with fresh fruit and cream.

Fruit sorbet terrine served with fruit coulis and cats tongue biscuits.

Pecan and Kahlua tart with butterscotch sauce and cream.

Banana, choc chip pudding with hot fudge sauce and cream.

Chef's selection of gourmet cheeses with fresh fruit, nuts and crackers – for two.

These meals are cooked fresh in your villa and served to you by your personal chef Greig Olsen.

Dinner for two costs \$240.00 with GST.

This includes two three course meals of your choice from the menu above plus complimentary small cheese platter.

Contact Greg on **(08) 9755 3812** or gjolsen@wn.com.au