

terrigan private chef



www.terriganprivatechef.com.au

0418 405 920

terriganal private chef



Sharing our love of beautiful food with you, your family and friends in the comfort of your accomodation.

Whether you're celebrating a special occasion, hosting a family gathering, or simply seeking a stress-free dining experience, our private chef service is designed to impress.

Our Offerings

Tailored Menus: From casual family feasts to sophisticated multi-course dinners, our menus are completely customised to suit your preferences, dietary needs, and favourite flavours.

Fresh, Local Ingredients: We pride ourselves on using locally sourced, seasonal produce to create dishes that are as fresh as they are delicious.

Full-Service Experience: Sit back and relax while our chefs handle everything, from preparation and cooking to serving and even cleaning up.



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1 *Book your experience*

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Choose your date and event, and our team will be in touch to create a bespoke menu tailored to your needs. Speak directly to our chef 0418 405 920 or email our team bookings@sydneyprivatechef.com.au

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2. *Set the menu*

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Share your favorite flavors with us, and we'll craft a menu that perfectly suits your tastes. From lobster, truffles, and lamb to scallops, oysters, and caviar—the choice is yours.

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3. *Enjoy your private chef*

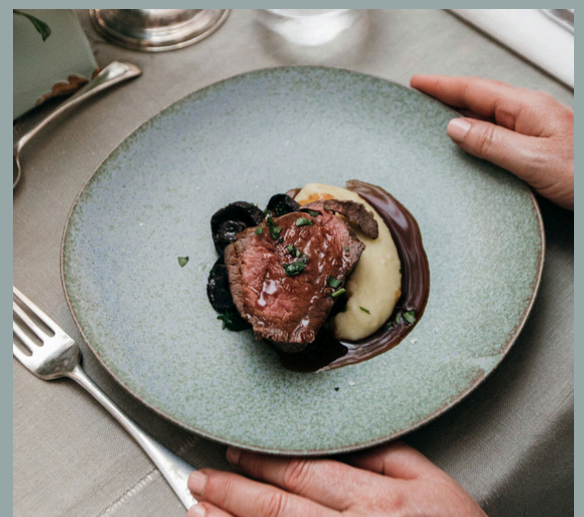
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Your personal chef will arrive about an hour before your event to set up in your kitchen. They'll prepare and serve the dishes you love, leaving you and your guests free to relax and enjoy the private chef experience.

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Menus

Tell us what you love, and we'll prepare a menu that suits your needs and showcases the food that you love.

The sample menus below represent many years of working closely with clients to create memorable experiences and great dishes. There is considerable choice, but we are happy to work through this with you to create something special.

Selections are based on 3 courses per person and averaging \$150
pp to \$185 plus GST.

Pricing is dependent on menu selection and numbers and 2 course menus are also an option.

Although we try and meet your exact tastes and dietary needs sometimes you may need some ideas. Below are dishes that we have cooked for past clients. In no way are we limited by the ideas below, simply use them as a guide.



Entrée

Asparagus, spring salsa, parmesan and egg

Mussels with tomato, chilli and lemon grass

Mussels with white wine, parsley and garlic

Grilled Quail with pine nuts, currants and lardo

Tempura of Tuna with nori, wasabi and soy

Deep fried Zucchini flowers with ricotta and lemon, local honey

Tempura of zucchini flowers with spanner crab and parsley

Chicken and ricotta ravioli, chicken broth, spring greens

Pumpkin and sage ravioli with brown butter and mustard fruits

Spanner crab cannelloni with tomato sugo, and buffalo mozzarella

Vitello Tonnato: Poached Veal tenderloin with local tuna, mayonnaise, capers, and chives

Cannelloni of ricotta, leek and eggplant with buffalo mozzarella and parmesan

Poached Balmain Bugs with watercress and pear, champagne vinaigrette

Queensland Scallops with celeriac rémoulade, cress and radish salad

Grilled scallops the shell with tomato and green olive salsa, herb salad

Summer Prawn cocktail, lettuce and yuzu mayonnaise

Grilled King Prawns, marinated fennel, salsa rossa and grilled lemon and radicchio

Carpaccio of Cape Grim Eye fillet, parmesan, rocket, olive oil and aged balsamic

Burrata, heirloom tomato, radicchio, homemade pesto, basil with grilled sour dough

House marinated Atlantic salmon with tomato, cucumber, and dill salsa, pickled beetroot and fennel

Wagyu bresaola, roasted beets, rocket, Brillat savarin, parmesan, rocket, olive oil and aged balsamic

Seared yellowfin tuna, eggplant, capers and parsley and almonds

Salad of Hens' egg and Truffle, French radish with mature goats' cheese from Holy Goat

Main Course

Fish & Seafood

Our fish supplies can vary depending on the season, we can always check the market for wild caught species such as Whiting, Blue Eye, Tuna, Harpuka, Garfish.

Herb crusted Blue eye, white wine nage, baby vegetables

Snapper and King prawns with brodetto di pesce

Miso glazed Tooth fish, pickles, dashi, miso

Pan Barramundi with fried Asian mushrooms, stir fried greens and soy miso reduction

Roasted John Dory with petit pois, asparagus and zucchini flowers, lemon cream

Glacial Toothfish with egg, capers and radish with asparagus and prosciutto

Tuna steaks with potato, caper salsa and green beans

Roasted Salmon, cauliflower puree, crushed peas, and zucchini

Crisp skinned Barramundi, sugar snap and green bean salad, heirloom tomato, white anchovies, and rocket, aged balsamic

Grilled Snapper fillets with king prawns, kipfler potato salad, capers, lemons, and parsley

Crisp skin barramundi with pea puree, snap peas, snow peas and salsa verde

Lobster, marron, crayfish, crab and scampi available on request and charged at market price

Grilled Marron with lemon myrtle, tomato and olive, lemon dressing

Split and grilled local lobster with chilli, garlic and lemon

Meat & Poultry

Our Steaks are sourced from the best farmers and butchers. Our favourite cuts are listed below: These are some of our customers favourites, but we are happy to source and serve yours.

Tajima Wagyu Rump Cap 9+ or Fillet MB+4, skirt and flat iron Little Joes. Scotch fillet, Sirloin, or Rib eye, skirt and flat iron Pinnacle or Grange Fillet Either Grain or Grass fed.

We like to served our meat with

Potato Gratin, potato fondant or pommes Pont Neuf (Thick hand cut chips)
sauce soubise, café de Paris butter, mustard or horseradish Classic demi glace, pepper or red wine sauce

Grilled mushrooms, Sauteed seasonal greens

Other Options

Roasted Lamb Racks, potato fondant, pea puree, lamb jus

BBQ lamb loins with soft polenta, buckwheat, charred broccolini and fresh mint salsa

Slow roasted salt bush lamb shoulder with rosemary potatoes and cavolo nero and salsa salmoriglio

Lemon roasted free range chicken, green beans, asparagus, speck, garlic butter and chicken jus

Roasted corn-fed chicken, pumpkin gnocchi, mushrooms, fetta, endive, chicken jus

BBQ duck breast with grilled onions, rocket, green olives, aged balsamic, jus

Slow roasted Porchetta, sage and rosemary, mustard fruits and potato

Dessert

Chocolate and hazelnut parfait with berries

Panna Cotta, with winter fruit

Vacherin of raspberry and vanilla with pistachio ice cream

Chocolate peanut crunch bar with glazed cream and peanut butter crumble

Classic crème brulee with raspberries and ginger snaps

Blue Berry and almond tartlet, vanilla cream

Salted caramel, dark chocolate torte, chocolate mousse, chocolate soil

Crushed pavlova, passionfruit, banana, strawberry, whipped cream

Sweet coconut rice, sago and banana, coconut ice cream

Tiramisu with espresso and chocolate

Apple tartine with vanilla ice cream

Classic Lemon Tart with crème fraiche

Please remember. In no way are we limited by these menus. There are many more menu ideas on our website.

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Terrigan is rapidly emerging as one of the most vibrant and exciting destinations in New South Wales.

Nestled on the stunning Central Coast, this region is brimming with incredible food experiences. Having spent many years living and working here—at renowned establishments such as Bells at Killcare, Pretty Beach House, and Café de la Gallerie—I have cultivated a strong network of suppliers, talented chefs, and unforgettable culinary experiences.

We look forward to working with you, showcasing our region's finest local produce, and creating an unforgettable culinary experience.

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