

Personal Chef Menu

Please create your personal chef meal by selecting one entree, one main and one dessert. Please note that these meals are served as family-style so everyone must eat the same selection.

The personal Chef meal is a \$395 base to hire the chef and then \$95.00 per person.

The chef will require a minimum of seven days notice prior to your stay.

The Personal Chef option is only available to one lodge per day and is only available on a first come first serve basis. Please book early to avoid disappointment.

You can contact the chef by phone: [0401 056 031](tel:0401056031) or by e-mail: manager@alkinalodge.com.au to discuss the menu options selected as well as the date and time of your meal.



Entrees

Pork dumplings, scallops in red vinegar and sweet soy

~or~

Goat cheese and caramel onion tart with watercress salad



Mains

Local beef Porterhouse steak with red wine glaze with herbed potato puree

~or~

Local Snapper with an Asian hoisin marinade, accompanied by a lime scented rice and baked mango

*Mains are served with a side of local seasonal vegetables
Side vegetables will change according to what is available locally*



Desserts

Eton Mess with local berries, poached apricot and sucre a la crème

~or~

Chocolate cheesecake made with local Quark cheese with fruit salad

