

CHELSEA GARDENS

Private Guest Dining — Spring / Summer Sample Menu

CHELSEA GARDENS



Guests at Seymour House can enjoy a range of dining experiences throughout their stay. From pizza dinners in the outdoor wood fired oven to sumptuous share table feasts, Chef Alexander Watts and his team have a range of options to suit your needs.

We create custom menus based on seasonality and availability, and everything can be made to eat sitting down, standing up, from share plates or a buffet-style table. Contact us to arrange something special for your stay. The following pages give you an idea of our offering.

SEASONAL 4-COURSE SIT DOWN

Enjoy a private dining experience with chef Alexander Watts, prepared in house and served to you. This is a sample menu for Spring.

Starter (select one)

Freshly shucked Sydney Rock Oyster, smoked caviar
Pecora Dairy cheese croquettes, pickled melon rind & mint
Lamb Ribs, tamarind glaze

Entrée (select one)

Asparagus, saffron, hollandaise
Chicken liver & foie gras parfait, drunken prunes,
Melba toast
Vitello tonato

Second Course (select one)

Char-grilled Sirloin steak, smoked bone marrow butter,
hand-cut chips
French onion tart, onion jam, garden herbs, vincotto dressing
Stinging Nettle risotto, pecorino
Wild Barramundi, Baby gem lettuce, preserved lemon,
peas & mint

Dessert (to share)

Pistachio pavlova, rhubarb, strawberry sorbet

Information

Seasonal 4-course sit-down menu | approx \$140 per person

Chelsea Garden's Seasonal 4-course sit-down experience is for ten or more guests and is designed to be enjoyed in the privacy of your accommodation. Please note, the price is not inclusive of additional staff and public holiday surcharge. This experience is only available if your booking is inclusive of the main house.

The following menu is a sample menu that shows you the style of dishes typically served. Availability of seasonal produce will determine final menu and price.

CHARCOAL BBQ SUMMER MENU

Enjoy a private dining experience with chef Alexander Watts, prepared in house and served to you. This is a sample menu for Summer and designed to share.

Shared table feast

Char-grilled free-range chicken with peri peri sauce

BBQ wagyu picanha. Chimmichurri

BBQ prawn & salmon skewers with harissa

Sides

Roast hassleback potatoes, sage, salt & vinegar kale chips

Charred baby cos green goddess dressing

Tomato salad, whipped feta, basil & caramelised onion

Dessert (to share)

Passionfruit pavlova, passionfruit curd, macadamia crumble

Information

Charcoal BBQ Summer menu | approx \$120 per person

Chelsea Garden's BBQ Summer Menu is for ten or more guests and is designed to be enjoyed in the privacy of your accommodation. Please note, the price is not inclusive of additional staff and public holiday surcharge. This experience is only available if your booking is inclusive of the main house.

The following menu is a sample menu that shows you the style of dishes typically served. Availability of seasonal produce will determine final menu and price.