

DEL GIORNO'S
Del's Private Kitchen
with
Kris Bunder

KRIS'S PRIVATE KITCHEN OFFERS A TASTE AND EXPERIENCE OF THE BEST SEAFOOD AND PRODUCE THAT EYRE PENINSULA HAS TO OFFER. CHOOSE ONE OF THE SET MENUS OR WHY NOT INDULGE IN A PRIVATE MASTERCLASS DINNER. YOU WILL GET TO WATCH AND LEARN VALUABLE TIPS WHILE KRIS PREPARES THE MEAL IN FRONT OF YOU.

MENUS ARE SEASONAL WITH ALL PRODUCE SOURCED FROM THE LOCAL WATERS AND LAND THAT SURROUND EYRE PENINSULA.



Master class

Seafood Taste of Eyre

**WATCH AS KRIS SHOWS YOU HOW TO
PREPARE AND COOK THE FOLLOWING**

COFFIN BAY OYSTERS 2 WAYS

NATURAL - AS NATURE INTENDED

ST MICHAEL - PANKO CRUMBED WRAPPED IN LOCAL FREE RANGE BACON

WESTERN KING PRAWNS & SOUTHERN CALAMARI SALAD

BBQ STYLE ON A SALAD OF ASIAN SLAW & CRISP VEGETABLES

WITH A LEMON INFUSED MISO DRESSING

KINKAWOOKA MUSSEL POT

COOKED IN A FRESH TOMATO & CHILLI SAUCE

KRIS'S SEAFOOD PAELLA

KING PRAWNS, CALAMARI & MUSSEL PAELLA WITH KRIS'S OWN TWIST

(MINIMUM 4 PEOPLE)

Master class & Dinner

Seafood Sensation

STARTER

(PREPARED FOR YOUR ARRIVAL)

COFFIN BAY OYSTERS

NATURAL - AS NATURE INTENDED

SOUTHERN BLUE FIN TUNA & KING FISH SASHIMI

WITH FRESH LEMON, WASABI & SOY SAUCE

HIRAMUSA KINGFISH & BLUE FIN TUNA CERVICHE

CORIANDER, SHALLOT, FRESH CHILLI, RADISH & STONE FRUIT

FINISHED WITH CITRUS & EXTRA VIRGIN OLIVE OIL

MAIN COURSE - MASTER CLASS

HIRAMUSA KING FISH

PAN SEARED, PARSNIP PUREE & GLAZED SHALLOTS

WESTERN KING PRAWNS

BBQ STYLE ON A SALAD OF UDON NOODLES & CRISP VEGETABLES

WITH A LEMON INFUSED MISO DRESSING

KINKAWOOKA MUSSEL POT

COOKED IN A FRESH TOMATO & CHILLI SAUCE

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MAIN COURSE - MASTER CLASS

WESTERN KING PRAWNS

ON A SALAD OF UDON NOODLES & CRISP VEGETABLES WITH A LEMON INFUSED MISO DRESSING

KINKAWOOKA MUSSEL POT

COOKED IN A FRESH TOMATO & CHILLI SAUCE

ROCK LOBSTER 2 WAYS

SERVED CHILLED WITH FRESH LEMON / FLASH FRIED WITH LEMON, GARLIC & BUTTER

ABALONE 3 WAYS

CARPACCIO

SASHIMI STYLE WITH LIME JUICE & EXTRA VIRGIN OLIVE OIL

PAN SEARED

MARINATED WITH CHILI, LEMON GRASS, GINGER & LIME

STEAMED

SEASONED WITH SEA SALT & FRESH CRACKED BLACK PEPPER

(MINIMUM 4 PEOPLE)