

Unch or Dinner

For Group bookings

BBQ Style \$89.00

Shared Style \$95.00

*Overnight stay offered for an additional cost.

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Chared Sinner Menn

FULL TABLE SERVICE, 3-COURSE DINNER WITH A SELECTION OF LOCALLY SOURCED PRODUCE WITH AMBIENT LIGHTING AND CANDLES.

To Start Cold Items - Choice of Three

Grilled halloumi, honey, walnut
Mt Zero falafel, lemon myrtle zhoug
Selection of dips, grilled flatbread
Kingfish ,coconut, lime, coriander
Smoked chicken ,fetta, mint
BBQ pork belly, gochujang

Substantial Hot Items - Choice of Two

Braised lamb shoulder, jus, native herbs
Flame grilled Portuguese chicken
Pan seared barramundi, salsa verde
Little Creek rib eye, gravy
Gnocchi pomodoro, cherry tomatoes, bocconcini

Sides

Carrots, date syrup, garlic yogurt
Butter lettuce, macadamia crumb
Freekah salad, preserved lemon, parsley
Roast kipflers, confit garlic
Beetroot, stracciatella, basil

Dessert

Chefs Selection Dessert

Additional Items

Selection of Charcuterie - \$13 Per Person- Served Alongside Entree

Selection of Local Cheeses - \$12 Per Person- Served Alongside Entree or Dessert

Selection of Seasonal Fruit- \$4 Per Person- Served Alongside Dessert

\$95.00 per person

While utmost care is taken to ensure allergens are avoided when required, due to presence of these items in our kitchen we cannot guarantee total absence.



IDEAL FOR INFORMAL GATHERINGS WITH ALL YOUR BBQ FAVOURITES, SERVED TO THE TABLE WITH ROAMING DRINKS SERVICE.

Salads & Cold Items

Potato salad

Traditional coleslaw

Selection of breads & dips

From the BBQ

Selection of gourmet sausages

BBQ chicken

Flame grilled Little Creek beef

Corn with salsa verde

Served with a selection of sauces & condiments

Dessert

Berry pavlova & lamingtons Fresh seasonal fruit platter

Additional Items

Selection of local cheeses - \$12 per person Selection of charcuterie - \$13 per person Pre-dinner canapes - \$15 per person

\$89.00 per person