

Looking for a tasty evening to celebrate 2024?



SPECIALTY MENU

CURATED BY OUR TALENTED CHEFS, SPOIL YOUR TEAM AND FRIENDS WITH AN END OF YEAR CELEBRATION MEAL.

ENTREE

(CHOICE OF)

FRENCH ONION SOUP & GRUYERE CROUTONS.

SUGAR CURED ORA KING SALMON (NZ), CAPERS, HORSERADISH, PEPPERONI CRUMBLE & FOREST HERB SALAD.

MAINS

(CHOICE OF)

PANFRIED RICOTTA GNOCCHI WAGYU BEEF RAGOUT, GREMOLATA & GRANA PADANO.

STEAMED CHICKEN ROULADE WITH VINE LEAF, CHICKEN MOUSSE, PORCINI MUSHROOMS & BAKED POLENTA

DESSERT

(CHOICE OF)

FOREST BERRY BOMBE ALASKA

WARM CHOCOLATE FONDANT TART WITH CREME FRAICHE

2 COURSES - \$75 PER HEAD

3 COURSES- \$95 PER HEAD

WANT SOMETHING EXTRA?

Yarra Valley Estate has been operating as a wedding and conference venue for more than 30 years. We know how to make your stay exciting! We have developed a specialised scavenger hunt that will take participants all over the 120 acres here. Does this sound like something your team would love?