



Yallingup Villas

CHEF OLSEN DINNER MENU – A ROMANTIC NIGHT IN

ENTREE

Sizzling garlic prawns with a touch of chilli (GF)

Seafood chowder – a rich creamy fish base with prawns, scallops, mussels and fish chowder

Smoked chicken & prosciutto roulade, shredded raw salad with artichoke heart, fresh herbs and pine nuts (GF, DF)

Grieg's pork, chicken and truffle terrine with pistachios, apricots and cranberries, chilli mustard
mayonnaise and crusty baguette

Short crust tart with eggplant caponata, roast capsicum, mushroom & goats cheese (V)

Market fresh oysters in the half shell - by the dozen

Natural (GF, DF) - Kilpatrick (GF, DF)

REFRESHING GRANITA

MAIN

Free range chicken breast stuffed with fetta, sundried tomatoes and spinach, with lemon butter sauce. (GF)

Black Angus grass-fed fillet steak cooked to your liking, with Grieg's steak butter & roast cherry tomatoes (GF)

Pan-fried fresh local fish, steamed prawns, & avocado, lemon salsa (GF, DF)

Grieg's hot-smoked salmon with horseradish cream, dill crumble, balsamic & EVOO

Pan roasted lamb rack with pea puree & port glaze. (GF, DF)

Seasonal vegetables with fresh herbs & turmeric polenta chips (GF, V)

(All mains are accompanied by baby potato with sour cream and seasonal vegetables or a gourmet tossed salad)

DESSERT

Creme Brulee with cinnamon honey syrup, & orange, poppy seed tuilles (GF)

Homemade individual pavlova with berry coulis (GF)

Sticky date and ginger pudding with butterscotch sauce

Dark chocolate, macadamia and Bailey's tart with coffee anglaise

Chef's selection of gourmet cheeses with fresh fruit, quince paste & crackers.

(all desserts are served with fresh cream)

Your private dinner is cooked and served to you in your villa by your own personal chef.
The cost is \$350.00 per couple for a wonderful 3 course meal. Choose whatever you like – separate meals are fine!

Please contact management on 0497 510 123 or stay@yallingupvillas.com.au to book