



**CHRISTMAS  
AT YARRA YARRA**



**Site Inspections**

Available Monday - Sunday by appointment

**Address**

567 Warrigal Road, East Bentleigh 3165  
Melway Reference 78 C4

website: [www.yarrayarra.com.au](http://www.yarrayarra.com.au)

**Contact**

Scott Woollard  
Hospitality and Events Manager  
Email: [events@yarrayarra.com.au](mailto:events@yarrayarra.com.au)  
Phone: (03) 9575 0575

Kim Phillips  
Administration and Events Officer  
Email: [reception@yarrayarra.com.au](mailto:reception@yarrayarra.com.au)  
phone: (03) 9575 0575

# MENU



## Starters

Sliced Smoke Roasted Duck Breast with Red Wine Poached Oranges, Beetroot Salad, Rocket Leaves and Walnuts  
Terrine of Poached Prawns in a Rockling Brandade Wrapped in Poached Leek, with a Passion Fruit Dressing  
Sliced House Braised Ham with a Honey Mustard Dressing Tian of Chat Potato Salad and Foie Gras Galentine with Vanilla Apple Chutney  
Carpaccio of Rock Melon and Prosciutto with a Sweet Red Pepper and Coriander Chicken Salad, Bean Shoots, Tangerine Balsamic Dressing and Pine Nuts  
Home Cured Gravlax of Salmon with Dill Vinaigrette, Ratatouille Tian with Seared Cajun Scallop and a Rocket and Fennel Salad  
Pumpkin, Fennel and Chestnut Frittata on Beetroot relish with a Leek and Sweet corn Cream

## Mains

Roast Turkey and Gravy with Chestnut and Pork Sausage Stuffing, Chipolata and Streaky Bacon Rolls, Thick Roast Potato Slices, Carrot, Bean and Leek Bundle and Warm Cranberry Sauce  
Seared Salmon on Fennel, Pumpkin and Rosemary Cous Cous with a Mussel and Grain Mustard Cream  
Pistachio and Herb Crusted Rockling on a Lemon & Thyme Risotto with Roasted Baby Marrow and an Avocado and Red Pepper Butter Sauce  
Grilled Tenderloin of Beef with a Garlic Chive Kipfler Potato Hash, Broccoli Raab and Brown Field Mushroom Ragout  
Chicken Breast Laced with Sliced Smoked Duck on Creamy Potato Mash, Grilled Zucchini Batons and a Black Berry, Red Wine Jus  
Rosemary and Nut Crusted Baby Lamb Rump with Butternut Risotto Cake, Wilted English Spinach and Rosemary, Garlic Jus  
Five Spiced Duck Breast with Braised Red Cabbage, Boulangere Potatoes and Spiced Orange Glace  
Honey and Sage Pork Belly with Salsify, Roasted Pumpkin Polenta and Apple Tatin with a Rum Quince Glaze

## Sides

Rosemary Roasted Chat Potatoes with Garlic and Rock Salt  
Steamed Medley of Vegetables with Cinnamon Roasted Pumpkin  
Chefs Garden Salad with Bean Sprouts and Dijon Mustard Dressing

## Desserts

Steamed Christmas Plum Pudding with Brandy Sauce, Rum Marinated Cherries and Vanilla Bean Ice Cream  
Vanilla Cheese Cake with a Biscuit Base topped with Caramelized Pineapple and Ginger Ice Cream  
Spiced Red Wine Poached Pear and Grapes with Balsamic Ice Cream and Crisp Almond Tweel  
Dark Chocolate and Espresso Mousse with Griottine Cherries and Caramel Ice Cream  
Flower Honey and Cardamom Panna Cotta with Sabayon Glazed Berries and Nuts  
Almond Tweel Sandwiched Mango and Passion Fruit Romanoff with Cognac Pastry Cream Filled Profiteroles

## All Christmas Functions include:

Fruit Mince Pies and Christmas Stolen

**Two course minimum option** \$55 per person

**Alternate menu** an additional \$5.00 per person per course

**Three course option** \$65 per person (includes alternating menu)

**Room Theme** \$ 5.00 per person (includes bonbon and Christmas centre pieces)

**Minimum Numbers for Lunch or Dinner** 30 guests

**Minimum Numbers for Cocktail Party** 40 guests

## Cold

Shot Glass of Chilled Gazpacho Enhanced with Fresh Basil  
Freshly Chucked Oysters with Shallot Red Wine Vinegar  
Fresh Japanese Sushi, Maki and Sashimi with Wasabi, Soy and Ginger  
Smoked Salmon Tartar Blinis with Dill and Caper Cream Cheese  
Rare Roast Beef Rolled with Rocket, Cornichon and Horseradish  
Bloody-Mary, Half Shelf Green Lip Mussels  
Smoked Duck on Sweet Melon with Mango Coriander Salsa  
Prosciutto Wrapped Grissini Stick with Rocket, Balsamic and Olive Oil  
Tomato Boats Filled with Chicken Tikka Salad  
Poached Prawn Tails with Cocktail Sauce  
Avocado and Roasted Red Pepper Guacamole on Garlic Croute (V)  
Cherry Tomato with Marinated Feta Cheese and Olive Tapenade (V)

## Hot

Demi-Tasse of Warm Leek and Potato Soup with Nutmeg Cream  
Rosemary and Rock Salt Lamb Kebabs with Tatziki Sauce  
Panko Ebi – Deep Fried Prawn Tail in Japanese Crumb and Wasabi Mayo  
Cajun Sautéed Pineapple Squid with Citrus Crème Fraiche  
Garlic and Herb Roasted Button Mushrooms with Bacon and Feta Crust  
Chicken Sate Skewers with Piquant Peanut Sauce  
Crumb Fried Chicken Strips with Aioli  
Honey Soy Roasted Chicken Wings  
Crispy Peking Duck Spring Roll with Plum Sauce  
Fish Goujons with Tartar Sauce  
Individual Steak and Guinness Pies with Tomato Ketchup  
Mini Cheese Burgers on Baguette Croute with Lettuce and Sliced Tomato  
Onion, Chili and Coriander Bhaji with Raita  
Vegetable Frittata Medallions with Pesto Cream Cheese (V)  
Crispy Vegetable and Glass Noodle Won Tons (V)  
Risotto Aranchini Balls with Tomato Chutney (V)  
Sun-Dried Tomato, Olive and Feta Quiche (V)

## Dessert

Profiteroles with Sweet Pastry Cream  
Baked Cheese Cake with Caramelised Pineapple and Passion Fruit  
Chocolate Brownie with Vanilla Ice Cream  
Lemon Tart with Whipped Cream, Strawberry and Coulis  
Dark Chocolate and Griatine Cherry Ganache with Hazelnut Crisp  
Banana Pancake with Honey and Cinnamon Sugar  
White Chocolate Parfait with Berry Compote  
Whole Chocolate Dipped Strawberries and Cream  
Mini Crème Brulee Flavoured with Sherry and Vanilla  
Coffee Panna Cotta with Brandy Cream and Almond Brittle Crumble  
Tropical Fresh Fruit Salad with Passion Fruit and Orange Blossom

## COCKTAIL CONTINUED



### Grazing

Panko Crumbed Goujons of Fish with Chips, Tartar Sauce and Lemon  
Lemon Thyme Risotto with Seared Salmon and Caper Cream  
Beef Stroganoff with Green Peppers and Gherkin with White Rice  
Braised Lamb Shank in a Tomato Chasseur Sauce with Mash Potato Chicken Korma Curry with Jasmine Rice  
Bami Goreng with Chicken, Peanuts, Garlic and Ginger  
Asian Vegetable Stir Fry with Tofu and Hoi Sin Sauce (V)  
Vegetable Biryani with Raita and Mini Poppadom (V)  
Roasted Pumpkin and Eggplant Risotto with Pine Seeds and Parmesan (V)  
Spinach & Ricotta Tortellini in a Pesto Cream with Cherry Tomatoes and Parmesan (V)  
Glass Noodle Salad with Chicken, Soy and Coriander  
Tuna Nicoise with Potato, Green Beans, Corn and Chopped Egg  
Mediterranean Roasted Vegetables and Cous Cous (V)  
Minted Greek Salad with Crumbled Feta Cheese (V)  
Caesar Salad – Cos, Bacon, Egg and Garlic Croute with a Parmesan and Anchovy Dressing (V)

Selection of 4 hot or cold canapés	Pre dinner	\$18.00 per person
Selection of 6 hot or cold canapés	1 hour	\$27.00 per person
Selection of 8 hot or cold canapés	1 hour	\$36.00 per person
Selection of 10 hot or cold canapés	2 hours	\$45.00 per person
Selection of 10 canapés and 2 grazing	2 hours	\$58.00 per person

## BEVERAGE PACKAGE



### Standard Beverage Package

Imprint Sparkling  
Yarra Yarra Sauvignon Blanc  
Yarra Yarra Shiraz  
Carlton Draught, Cascade Premium Light  
Soft Drinks and Orange Juice

1 Hour	\$16.00 per person
2 Hour	\$23.00 per person
3 Hour	\$29.00 per person
4 Hour	\$34.00 per person
5 Hour	\$38.00 per person
Thereafter Hourly	\$ 4.00 per person

### Deluxe Beverage Package

Bennett's Lane Sparkling  
Scotchman's Hill "The Hill" Chardonnay  
Scotchman's Hill "The Hill" Cabernet Shiraz  
Stella Artois, Cascade Premium Light  
Soft Drinks and Orange Juice

1 Hour	\$20.00 per person
2 hour	\$27.00 per person
3 hour	\$35.00 per person
4 hour	\$44.00 per person
5 hour	\$54.00 per person
Thereafter Hourly	\$ 9.00 per person

Prices quoted are per person and are inclusive of GST.

## ENTERTAINMENT



### Entertainment

We have teamed up with MTA (Music Theatre Australia) to not only provide you with entertainment but an entire entertainment solution.

MTA works with a diverse range of high quality performers and can source entertainers to suit any event and budget. From one performer to a whole entertainment package, concert or production, we have artists and the experience to make your event special

## MAKE A BOOKING



To arrange a site inspection contact Kim Phillips, Administration and Events Officer, on (03) 9575 0575 or email [reception@yarrayarra.com.au](mailto:reception@yarrayarra.com.au)

Completion of the Event Booking Request, acknowledging the Club's Event Terms and Conditions is required.

An event booking is considered confirmed upon receipt of the required event deposit of \$2000.00. The deposit will be processed by the Club via direct debit, in accordance with the authorised Event Method of Payment, within 14 days of deposit invoice issue.