



2022 NEW YEAR'S EVE DINNER MENU

2 x COURSE MAIN & DESSERT – 50/50 ALTERNATE DROP

MAIN

(Served 50/50 alternate drop)

French Cut Chicken Breast contains nuts

Garlic & thyme marinated grilled chicken fillet served with mash, sauteed seasonal vegetables & a creamy white wine sauce

Slow Braised Beef Cheek

Served with creamy mash, sauteed seasonal vegetables & red wine jus

DESSERT

(Served 50/50 Alternate Drop)

Bailey's Baked Cheesecake

Bailey's infused cheesecake with a chocolate ganache on a biscuit base

Passionfruit & Raspberry Bombe Alaska (V, LG)

Served on a vanilla sponge base and finished with a vegan meringue

Gluten Free & other dietary requirements as well as Vegetarian options are available upon request.

Email Rita – rlooke@yarravilleclub.com.au if you have any special requests and we will do our best to accommodate.