

Yallingup Luxury Retreat Services

Chef prepared take home meals

Zucchini and parmesan soup* v
Middle Eastern lamb fried rice with preserved lemon and pinenuts*
Eggplant, spinach, ricotta and hazelnut stack* v
Homemade Gnocchi with tomato, basil and parmesan v
Chinese red braise chicken with fried rice*
Red Thai duck shank curry*
Linguini with smoked trout, olives, capers, roquette with herb and olive oil crumb
Beef massaman curry*
Sri Lankan spinach and paneer kofta curry* v
Meal-up steak and vegetable family pie

Fresh garden salad, balsamic and olive oil vinaigrette* v
Spinach, roast pumpkin and sunflower seed salad, creamy herb dressing* v
Steamed rice* v
Spicy red dahl* v

Mezze Selection

Risotto cakes v
Beef and parmesan meatballs*
Chickpea and sweet potato patties* v
Smoked chicken and gyoza tart
Vegetarian fritata* v
Salmon and spinach filo parcels
Chicken and almond terrine*

* - gluten free v – vegetarian

Please note food selections may be subject to change due to seasonal produce and availability

Please notify us if you have any specific dietary requirements.

Please contact us on 0400 975 123 or stay@yallingupluxuryretreat.com.au for bookings