

Yallingup Luxury Retreat Services

Chef Hamish Dinner menu

Entree

Oysters – freshly shucked Albany oysters served natural with lime juice – a dozen per couple as entrée or \$2.50 per oyster as an extra

Salad of pickled ginger, sprouts, sesame and enoki mushrooms with lightly seared scallops
Soup of tamarind, tomato and lemon grass with fresh reef fish and spinach

Entrée of medium roast lamb, tomato relish and grilled courgette

Poached chicken, prawn, peanuts, aromatic herbs and bean shoots salad with chilli/ginger caramel

Mains

Spatchcock, Moroccan marinade, mograbieh (large couscous), date, fennel and sherry dressing

Freshest available fish, Thai salad of fragrant herbs, peanuts, bean shoots.

Lamb rack, honey and mustard crust, mashed potato, beans, green sauce

Beef, potato fritter, quince jus, grilled eggplant and green beans

Duck Confit, crisp potato, puy lentil and chorizo braise

Dessert

Chocolate and pear rustic tart with double cream and berry syrup

Lime Tart, apple and lime salad minted cream

Ginger and current pudding, butterscotch sauce and double chocolate mousse

These meals are cooked fresh in your villa and served to you by your personal chef Hamish McLeay.

The above menu is flexible, if you would prefer a specific dish or style that is not listed this can be arranged.

Dinner for two costs \$240.00 with GST.

This includes two three course meals of your choice from the menu above plus complimentary small cheese platter.

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