

Re'em

— Yarra Valley —



ABOUT US



RE'EM YARRA VALLEY

Re'em is a new chapter for the 15 years old Helen and Joey Estate vineyard and winery. Located in the heart of the Yarra Valley, Re'em is a sixteen-room hotel and restaurant. Re'em also hosts the new Helen and Joey Cellar Door.

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HELEN & JOEY ESTATE

Helen and Joey Estate has produced wines from the property since 2012 and has operated a cellar door and tourism offering since 2015. Producing a large range of wines in small batches, it is the intention to make sure that we have wines for all tastes. All of the wines are made from grapes grown on the property.



HELEN & JOEY
— ESTATE —
YARRA VALLEY



DINE

- Modern Australian, seasonal and regional cuisine with a strong fusion influence from the Chinese regions of Helen's and Joey's childhood.
- Dining up to 100 people, and private dining boardroom up to 16 people

Boardroom Facility Fee	Half Day \$600	Full Day \$900
Working Lunch	A selection of hot and cold savoury items with seasonal fruit	\$55pp
Morning / Afternoon Tea	Savoury and sweet pastry / bakery items	\$25pp per service
An hour of canapes and drinks	Estate wines, beer, cider and served with canapes.	\$65pp

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SAMPLE MENU

"No matter where you go, food can always bring you home. Whether you crave it or miss it - that is your culture, and part of your soul. As time goes on, precious memories of those remain. Welcome to Re'em, where we share our childhood memories and familial foods."

- Helen & Joey -

snacks

oyster, rice vinegar mignonette, dashi

handmade dumplings, shiitake mushroom, chilli oil

2019 Wayward Child Ilion

to start

Hiramasa kingfish, bean shoots, coriander, lime dressing

2022 Re'em chardonnay

to follow

bbq pork belly, pickled vegetables, daikon, jalapeño

crispy eggplant, doubanjiang, capsicum, spring onion

2022 Re'em cabernets

to finish

poached peach, pistachio, white chocolate

NV demi-sec rose

*food items may contain or have come into contact with nuts, gluten and dairy -
for more information, please speak to our staff*





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- Helen & Joey -

snacks

handmade dumplings, shiitake mushroom, chilli oil

2019 Wayward. Child Ilion

to start

crispy eggplant, capsicum, Dou Ban Jiang

2022 Re'em chardonnay

to follow

buckwheat 'gnocchi', Unearthed mushrooms, mushroom emulsion

crispy eggplant, doubanjiang, capsicum, spring onion

2020 Wayward Child unfiltered pinot noir

to finish

poached peach, pistachio, white chocolate

NV demi-sec rose

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GRAZE

- Our offerings are flexible. We are happy to discuss customisations, breakouts and assisting with external experiences offered by other operators in the Yarra Valley

Sommelier / Winemaker guided tasting with cheese	\$80pp
Re'em ultra-premium wine flight	\$40pp
Cellar Door tasting	\$25pp per service





RESTAURANT

- Hire restaurant for up to 100 guest
- Projector with laptop connectivity available
- Sample menu available
- POC

PRIVATE BOARDROOM

- Hire private boardroom/dining space for meetings or private functions with up to 16 guest seated area & 16 power points under long meeting room table.
- TV equipped with Apple AirPlay and Google
- Sample menu available
- POC



STAY

- Sixteen Suites in total.
- Top floor four x Alicorn Suites 80m2 including balcony,
- remaining floors twelve x Re'em suites 50m2 including balcony or courtyard. Rates inclusive of continental breakfast. *accessibility Suites available.

Room Type	May-September		October - April	
	Su-Thu	Fri/ Sat/ PH	Su-Thu	Fri/ Sat/ PH
Re'em Suites	\$480.00	\$540.00	\$552.00	\$632.00
Alicorn Suites	\$660.00	\$720.00	\$726.00	\$806.00

CONTACT US



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