

Yabby Lake Vineyard Winter 2017

To start

Warmed marinated olives	9
Mushroom & goat's cheese arancini (4)	14
Kitchen garden beetroot carpaccio with orange, candied walnuts & Main Ridge goat's curd	16
Chicken liver pate with cumquat jelly & crusty baguette	14
Mushrooms "En Papillote" with chestnuts, toasted brioche and parmesan	17
House smoked ocean trout rillettes with pickled radish	19
Free range chicken terrine with pistachio & green olive	19

Entrees to share

Salumi board 150 grams	
Selection of three cured meats served with house pickles, salted almonds & crusty bread	29
add cheese	34

To follow

Baked semolina pumpkin gnocchi with figs, gorgonzola & soft herbs	29
Baby snapper fillet with surf clams, leek veloute & garlic crumbs	37
Confit leg of Aylesbury duck with braised lentils, black pudding and chestnuts	36
"Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites	37

Sides

Garden leaves with sherry vinaigrette	9
Garlic roasted kipfler potatoes	9
Young beans with almonds, currants & goat's milk feta	10

To finish

Local cheese board with accompaniments & bread	29
Quince & apple crumble with vanilla bean ice cream	15
Tiramisu with poached rhubarb	15
Choc top – vanilla ice cream cone dipped in chocolate	4.5

Please inform your waiter of any allergies or dietary requirements
Yabby Lake cannot guarantee that any dish will be free from traces of allergens