

**Yabby Lake Vineyard**  
**Spring 2017 (Note Example Only – menu subject to change daily)**

**To start**

Warmed marinated olives	9
Spring pea, herb & goats cheese arancini (4)	16
House smoked ocean trout rilletes with pickled radish	21
Charred asparagus with candied seeds, walnuts & fresh goats curd	18
Chicken liver pate with crusty baguette	16
Free range chicken, green olive & pistachio terrine	21

**Entrees to share**

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

**To follow**

Asparagus & gorgonzola tart with soft herbs & fig paste	29
Fillet of baby snapper with surf clams, leek veloute & garlic crumbs	37
Confit duck leg with shaved fennel, apple, asparagus & sour cherry compote	36
“Steak Frites” 200gm Cape Grim porterhouse with café de paris butter & pomme frites	38

**To share for two**

Roasted rump of Flinders Island lamb with a pomegranate & almond couscous	72
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**Sides**

Garden leaves with sherry vinaigrette	9
Garlic roasted kipfler potatoes	12
Sugar snap peas with almonds, currants & goat’s milk feta	12

**To finish**

Local cheese board with accompaniments & bread	29
Sheep’s milk yoghurt pannacotta with pomegranate & candied pistachios	16
Tiramisu	16
Bitter chocolate mousse, vanilla bean ice cream & sablé biscuit	16
Choc top – vanilla ice cream cone dipped in chocolate	6

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