

## **Yabby Lake Vineyard Summer 2018**

*Note: Sample menu only, subject to change daily. Limited menu available outside, please ask our staff*

### **To start**

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	16
Coffin Bay oysters with cucumber & mint dressing (3)	21
House smoked ocean trout rilletes with pickled heirloom zucchini	21
Garden beetroot, candied walnuts, orange, vin cotto & cashmere	19
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**

Heirloom tomato, basil & goats cheese tart	28
“Open Sandwich” dressed Gulf prawns with avocado & pickled cucumber on rye	38
Fillet of baby snapper with surf clams, leek veloute & garlic crumbs	38
Confit duck leg with shaved fennel & apple salad & sour cherry compote	38
“Steak Frites” 200gm Cape Grim porterhouse with café de paris butter & pomme frites	39

### **Sides**

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

### **To finish**

Local cheese board with accompaniments & bread	29
Sheep’s milk yoghurt panna cotta with preserved cherries & pistachios	16
Tiramisu	16
Bitter chocolate mousse with summer berries & vanilla bean ice cream	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