

Yabby Lake Vineyard

Autumn 2016

(Note: Inside dining room only, separate menu for outdoor dining on page 2)

To start

Warmed marinated olives	9
Tuscan kale and gorgonzola arancini (4)	12
House smoked ocean trout rillettes with heirloom zucchini pickle	18
Baked figs wrapped in Serrano Jamon with candied walnuts & blue cheese dressing	19
Rabbit terrine with pistachio, prune & green olive	19

Entrees to share

Salumi board 150 grams	
selection of three cured meats from Gamekeepers and Savor & Grace with pickles	28
or with cheese	32

To follow

"Open sandwich" – Poached Milawa free range chicken with asparagus, tarragon & mustard seed on rye bread	28
Crispy skin ocean trout with cauliflower puree, grape, white anchovy & pine nut salsa	36
Confit Aylesbury duck leg with Puy lentils, fennel & green apple salad	36

To share,

Robbins Island full blood Wagyu hanger steak, condiments, pommes frites & garden leaves	78
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Sides

Main Ridge garden leaves with sherry vinaigrette	9
Garlic roasted Kipfler potatoes	10
Young beans with toasted almonds, currants & goat's milk feta	12

To finish

Local & imported cheese board with accompaniments and bread	28
Tiramisu with Autumn fruits	15
Sheep's milk yoghurt panna cotta, fig, pistachio and pomegranate	15
Choc tops – vanilla ice cream cone dipped in chocolate	4.5

Sample Menu only - produce subject to availability

Yabby Lake Vineyard - **Outdoor Menu**
Autumn 2016

Warmed marinated olives	9
House smoked ocean trout rillettes with heirloom zucchini pickle	19
Rabbit terrine with pistachio, prune & green olive	19

To Share

Salumi board 150 grams	
Selection of three cured meats from Gamekeeper and Savor and Grace with pickles	28
or with cheese	32

Sides

Main Ridge Garden leaves with sherry vinaigrette	9
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To finish

Local & imported cheese board with accompaniments and bread	26
Sheep's milk yoghurt panna cotta, fig, pistachio and pomegranate	14
Tiramisu with seasonal berries	14
Choc tops – vanilla ice cream cones dipped in chocolate	4.5