

Yabby Lake Vineyard Winter 2017

Menu subject to change daily, sample only (See page 2 for outdoor deck menu).

To start

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	14
Roasted Clarence River prawn with romesco	9ea
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
"Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites	37

To share for two

"Cassoulet"- confit duck, rare breed pork belly, Toulouse sausage & haricot bean braise	70
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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
Rum savarin with lemon curd and citrus	15
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

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