

## Yabby Lake Vineyard

Autumn 2019 (NB: Example only. Menu subject to daily changes)

### To start

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	16
Pumpkin and goats cheese frittata with Romesco	19
Chicken liver pate	18
House smoked ocean trout rillettes	21
Seared Yellowfin tuna, grapes, pinenuts, baby capers and tapenade	21
“Vitello Tonnato” poached veal loin, tuna dressing, fried capers	18
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	31
Add cheese	36

### To follow

Sumac spiced cauliflower and zucchini, with pomegranate, and green harissa aioli	32
Confit leg of Aylesbury duck, mushroom and chestnut tart	40

### To Share *(for 2 people)*

Slow roasted Berkshire pork belly, apple and mustard seed puree, black pudding, raisins	78
Seafood Gratin - Blue Eye, ocean trout, prawns, scallops, mussels, baby clams, leak veloute, herb crust.	82




### Sides

Garden leaves with sherry vinaigrette	10
Garlic roasted kipfler potatoes	12
Sugar snap peas with almonds, currants & goat’s milk feta	12

### To finish

Local cheese board with accompaniments & bread	32
Chocolate fudge brownie, peanut butter parfait & raspberries	14
Rice pudding, apple jelly, honey & sheeps milk yoghurt	14
Lemon & thyme crème brulee with poached rhubarb	14
Choc top – vanilla or boysenberry 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

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Yabby Lake Vineyard  
Mornington Peninsula

OUTDOOR MENU

Available on weekends and public holidays (weather permitting)

**BENTO BOXES**

Choose one of the following

**Yuzu and honey glazed chicken**  
**Robbins Island Wagyu beef tri tip - Yakiniku**  
**Miso cured salmon**  
**Yabby Lake kitchen garden teriyaki vegetables**

All cooked and prepared on our own Hibachi Grill

Served with seasoned rice, chef's slaw, cucumber pickle,  
grapefruit yuzu and sake salsa, wasabi spiced Yabby Lake broad beans

**\$35 per Bento. \$40 for Wagyu**  
**Children's Bento - Chicken and rice \$15**

Sprinkle your own:

Gomashi – sesame salt  
Shichimi togarashi – Yabby Lake's own blend

**Also available to order outside**

Hibachi grilled edamame  
sprinkled with Yabby Lake's shichimi togarashi **\$8**

Salumi board - 150 grams  
Selection of three cured meats served with house pickles,  
salted almonds and crusty bread **\$31**  
Add cheese **\$36**

Local cheese board with accompaniments and bread **\$29**

Choc tops! Vanilla ice cream cone dipped in chocolate **\$6**

*Please note, no alterations to outdoor menu*