

Yabby Lake Vineyard

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

To start:

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	16
Heirloom beetroot, goat's curd, toasted seeds, nuts, vin cotto	19
House smoked ocean trout rillettes	21
Abrolhos Island Scallops, sweetcorn, chorizo, saffron	21
Seared Yellowfin Tuna, grapes, pinenuts, baby capers and tapenade	21
"Vitello tonnato" poached veal loin, tuna dressing and fried capers	21
Free range chicken, green olive & pistachio terrine	21

Entrees to share

Salumi board 150 grams	
Selection of three cured meats served with house pickles, salted almonds & crusty bread	31
Add cheese	36

To follow:

Kitchen garden tomato and goats cheese tart, Romesco and soft herbs	29
Corner Inlet King George Whiting fillets with freekeh tabbouleh	39
Confit leg of Aylesbury duck shaved red cabbage, puy lentils, hazelnuts & crispy bacon	40

To Share:

For 2 people – Salt Grass Flinders Island lamb rump, cauliflower skordalia, almonds, raisins, green olives	85
For up to 4 people- 1kg Cape Grim Rib-Eye presented with Café de Paris butter, mustards, pomme frites, and garden leaves	145

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
Honey nougat ice-cream, macerated plum & ginger crumble	16
White & dark chocolate mousse	16
Sheep's milk yoghurt panna cotta with fresh fig and pistachios	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