

## **Yabby Lake Vineyard**

**Winter 2018** *(Subject to change daily. Example only)*

### **To start**

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	16
Split & roasted Lakes Entrance Bugs	12ea
House smoked ocean trout rillettes with pickled heirloom zucchini	22
Roast pumpkin & goat's cheese tart	19
Chicken liver pate with crusty baguette	19
Free range chicken, green olive & pistachio terrine	22

### **Entrees to share**

<b>Salumi board</b> 150 grams	
Selection of three cured meats served with house pickles, salted almonds & crusty bread	32
add cheese	36

### **To follow**

Winter mushroom & chestnut "En Papillote" on toasted brioche	30
King George whiting fillets with surf clams, leek veloute & garlic crumbs	40

### **To share**

Cassoulet for 2 people – Confit duck, pork belly, smoked pork & Toulouse sausage slow cooked with haricot beans	82
Beef for 2-4 people – Aged Cape Grim grass fed 1kg Rib eye presented with café de paris butter, pomme frites, mustards & garden leaves	135

### **Sides**

Garden leaves with verjus dressing	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
Bittersweet chocolate tart with wine poached pear	16
Tiramisu	16
Vanilla sheep's milk yoghurt panna cotta with pomegranate, pistachios & fig	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