

Yabby Lake Vineyard
Late Summer 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
Chicken liver pâté with crostini	18
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:

Garden vegetable and goats cheese frittata with romesco & soft herb salad	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
"Steak Frites" 250g grass-fed Cape Grim porterhouse, café de Paris butter, & pomme frites	42

To Share:

For 2 people – Salt Grass Flinders Island lamb rump, cauliflower skordalia, almonds, raisins, green olives	85
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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 cherries, & ginger crumble	16
White & dark chocolate mousse	16
Sheep's milk yoghurt panna cotta with pomegranate 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