

Yabby Lake Vineyard Autumn 2017

To start

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	14
Roasted Clarence River jumbo prawns with romesco	9ea
Mushrooms "En Papillote" with chestnuts, toasted brioche and parmesan	17
House smoked ocean trout rilletes with pickled radish	19
Free range chicken terrine with pistachio & green olive	19
Little wild rabbit pie with carrot puree	18

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

Plate of seasonal roasted vegetables with Main Ridge goats curd & honey roasted nuts & seeds	32
	34
Baby snapper fillet with a grape, white anchovy, pine nut, lemon & parsley salad	34
Berkshire Pork schnitzel, red cabbage and apple slaw	37
Confit leg of Aylesbury duck with braised lentils, black pudding and chestnuts	37
"Steak Frites" 200gm Cape Grim porterhouse with café de Paris butter & pommes frites	

Sides

Main Ridge garden leaves with sherry vinaigrette	9
	9
Garlic roasted kipfler potatoes	10
Young beans with almonds, currants & goat's milk feta	

To finish

Local cheese board with accompaniments & bread	15
Sheep's milk yoghurt panna cotta with figs & honey roasted pistachios	15
Tiramisu with poached rhubarb	4.5
Choc top – vanilla ice cream cone dipped in chocolate	