

**Yabby Lake Vineyard (NB: Sample only. Menu subject to changes)
Spring 2018**

To start

Warmed marinated olives	9
Leek, pea & gorgonzola arancini (4)	16
House smoked ocean trout rillettes	21
Chicken liver paté with crostini	18
Asparagus and goat's cheese tart with romesco	18
Vitello Tonnato- Archie's creek Veal, tuna dressing, fried capers, parmesan	17
Free range chicken, green olive & pistachio terrine	21

Entrees to share

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

To follow

Open lasagne of Spring vegetables, goats cheese and herbs	32
Corner Inlet King George whiting fillets with freekeh tabbouleh	32
Confit leg of Aylesbury duck, shaved red cabbage, puy lentils, hazelnuts & crispy bacon	39
"Steak frites" 200g Cape Grim porterhouse, café de Paris butter, pomme frites	42

Sides

Garden leaves with sherry vinaigrette	9
Garlic roasted kipfler potatoes	12
Sugar snap peas with almonds, currants & goat's milk feta	12

To finish

Local cheese board with accompaniments & bread	29
Orange and almond cake with thyme custard & rhubarb	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