

Yabby Lake Vineyard

Autumn 2018 (Example only. Menu subject to change daily)



To start

Warmed marinated olives	9
Garden beetroot hummus with yoghurt & dukkah	14
Pea & gorgonzola arancini (4)	16
Crispy fried Clarence River school prawns	17
House smoked ocean trout rilletes with pickled heirloom zucchini	21
Garden beetroot, candied walnuts, orange, vincotto & cashmere	19
Chicken liver pate with crusty baguette	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	29
add cheese	34

To follow

Autumn mushroom, chestnut & thyme tart with rocquette & parmesan	29
Flinders Island garfish with freekah tabouleh	34
King George whiting fillets with surf clams, leek veloute & garlic crumbs	40
Confit leg of Aylesbury duck with a puy lentil braise, black pudding & figs	38
"Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites	38

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
Tiramisu	16
Bitter chocolate mousse with berries & vanilla bean ice cream	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