

Yabby Lake Vineyard

Spring 2017 *(Please Note: Menu is subject to daily seasonal changes)*

To start

Warmed marinated olives	9
Kitchen garden silverbeet & goat's cheese arancini (4)	16
House smoked ocean trout rillettes with pickled radish	19
Toasted brioche with crushed peas, broad beans, lemon, mint & cashmere	18
Chicken liver pate with fig chutney & crusty baguette	16
Free range chicken, green olive & pistachio terrine	19

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

Baked semolina pumpkin gnocchi with poached pear, gorgonzola & soft herbs	29
Fillet of baby snapper with surf clams, leek veloute & garlic crumbs	36
Breast of Aylesbury duck with cider braised cabbage, apple & bacon	37
"Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites	38

To share for two

Roasted rump of Flinders Island lamb with roast carrot puree & broccolini	68
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Sides

Garden leaves with sherry vinaigrette	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
Lemon crème brulee	16
Tiramisu	16
Soft centred chocolate pudding with baked rhubarb	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