

Yabby Lake Vineyard

Summer 2017 (Please note: Sample only – menu subject to change daily)

To start

Warmed marinated olives	9
Pea, herb & gorgonzola arancini (4)	16
House smoked ocean trout rillettes with pickled heirloom zucchini	21
Charred asparagus with candied seeds, walnuts & fresh goat's curd	19
Chicken liver pate with crusty baguette	16
Bass Strait ½ shell scallops with a pea puree & lemon oil (3)	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

Roasted garden beetroot with orange & horseradish	27
Fillet of baby snapper with surf clams, leek veloute & garlic crumbs	38
Confit duck leg with shaved fennel, apple, asparagus & sour cherry compote	37
"Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites	38

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
Sheep's milk yoghurt panna cotta with pomegranate & candied pistachios	16
Tiramisu	16
Bitter chocolate mousse, vanilla bean ice cream & sablé biscuit	16
Choc top – vanilla ice cream cone dipped in chocolate	6

Note: This is our restaurant menu (inside dining). A limited menu is available outside and on the deck – contact the restaurant for details and daily specials.