

## **Yabby Lake Vineyard Autumn 2017**

### **To start**

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	14
Roasted Clarence River jumbo prawn with romesco	9ea
Kitchen garden beetroot carpaccio with orange, candied walnuts & Main Ridge goat's curd	16
Chicken liver pate with cumquat jelly & crusty baguette	17
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

### **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 figs, gorgonzola & soft herbs	29
Baby snapper fillet with surf clams, leeks, veloute & garlic crumbs	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 & pomme frites	37

### **Sides**

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

### **To finish**

Local cheese board with accompaniments & bread	29
Sheep's milk yoghurt panna cotta with figs & honey roasted pistachios	15
Quince & apple crumble with vanilla bean ice cream	15
Tiramisu with poached rhubarb	15
Choc top – vanilla ice cream cone dipped in chocolate	4.5

Please inform your waiter of any allergies or dietary requirements  
Yabby Lake cannot guarantee that any dish will be free from traces of allergens