

Yabby Lake Vineyard
Winter 2017 (Note: sample only, subject to change daily)

To start

Warmed marinated olives	9
Pea & gorgonzola arancini (4)	14
Kitchen garden beetroot carpaccio with orange, candied walnuts & Main Ridge goat's curd	16
House smoked ocean trout rillettes with pickled radish	18
Roasted ½ shell red claw yabby with a macadamia & rosemary butter	19
Mushrooms "En Papillote" with chestnuts, toasted brioche and parmesan	18
Chicken liver pate with fig chutney & crusty baguette	14
Free range chicken, green olive & pistachio terrine	18

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
Orecchiette with veal & pork ragu, gremolata & parmesan	29
"Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites	37

To share for two

"Cassoulet"- confit duck, rare breed pork belly, Toulouse sausage & haricot bean braise	70
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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
Tiramisu	15
Quince & apple crumble with vanilla bean ice cream	15
Soft centred chocolate pudding with baked 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