



Yabby Lake Vineyard
Mornington Peninsula

OUTDOOR MENU

BENTO BOXES

Choose one of the following

Yuzu and honey glazed chicken

Robbins Island Wagyu beef tri tip - Yakniku

Miso cured salmon

Yabby Lake kitchen garden teriyaki vegetables

All cooked and prepared on our own Hibachi Grill

Served with seasoned rice, chef's slaw, cucumber pickle,
grapefruit yuzu and sake salsa, wasabi spiced Yabby Lake broad beans

\$35 per Bento. \$40 for Wagyu

Children's Bento - Chicken and rice \$15

Sprinkle your own:

Gomashi – sesame salt

Shichimi togarashi – Yabby Lake's own blend

Also available to order outside

Hibachi grilled edamame

sprinkled with Yabby Lake's shichimi togarashi **\$8**

Salumi board - 150 grams

Selection of three cured meats served with house pickles,
salted almonds and crusty bread **\$31**

Add cheese **\$36**

Local cheese board with accompaniments and bread **\$29**

Choc tops! Vanilla ice cream cone dipped in chocolate **\$6**

Please note, no alterations to outdoor menu