

Yabby Lake Vineyard Restaurant
Summer 2018 (Please note menu is an example only, subject to change daily)



To start	
Warmed marinated olives	9
Pea & gorgonzola arancini (4)	16
Roasted clarence river king prawn with Romesco	9 ea
Heirloom beetroot, goat's curd, toasted seeds, nuts, vincotto	19
House smoked ocean trout rilletes	21
Chicken liver paté with crostini	18
Free range chicken, green olive & pistachio terrine	21
Entrees to share	
Salumi board 150 grams	31
Selection of three cured meats served with house pickles, salted almonds & crusty bread	36
Add cheese	
To follow	
Garden vegetable and goats cheese tart	28
Corner Inlet King George Whiting Fillets with freekeh tabbouleh	38
Confit leg of Aylesbury duck, shaved red cabbage, puy lentils, hazelnuts & crispy bacon	39
"Steak Frites" 200g Cape Grim Porterhouse, café de Paris butter, pomme frites	42
To Share	
For 2 people - Salt Grass Flinders Island lamb rump with cauliflower skordalia, almonds, raisins & green olives	85
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
Frozen honey nougat parfait, macerated cherries, & ginger crumble	16
White & dark chocolate mousse	16
Sheep's milk yoghurt panna cotta with pomegranate and pistachios	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

(NOTE: OUTDOOR MENU OVERLEAF)



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