

Yabby Lake Vineyard Winter 2018

(NB: Menu subject to change daily. Example only)

To start

Warmed marinated olives	9
Cauliflower & gorgonzola arancini (4)	16
House smoked ocean trout rillettes with pickled heirloom zucchini	21
Roast pumpkin & goat's cheese tart	19
Chicken liver pate with crusty baguette	18
Free range chicken & quail, 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

Winter mushroom & chestnut "En Papillote" on toasted brioche	28
St Helens Orange Roughy fillet with surf clams, leek veloute & garlic crumbs	38
"Steak Frites" 200g Cape Grim Porterhouse, Cafe` de Paris Butter and Pomme Frites	38

To share

Cassoulet for 2 people – Confit duck, pork belly, smoked pork & Toulouse sausage slow cooked with haricot beans	78
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Sides

Garden leaves with verjus dressing	9
Garlic roasted kipfler potatoes	12
Broccolini with almonds, currants & goat's milk feta	12

To finish

Local cheese board with accompaniments & bread	29
Bittersweet chocolate tart with wine poached pear	16
Tiramisu	16
Mandarin crème brûlée	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