

Yabby Lake Vineyard
Summer 2017 (Note: Sample only, dishes subject to change daily)

To start

Warmed marinated olives	9
Wagonga Point rock oysters with cucumber & mint dressing (3)	14
Pea & gorgonzola arancini (4)	14
Heirloom beetroot with Main Ridge goats curd, honey toasted seeds & nuts	18
Smoked paprika dusted calamari with roasted garlic aioli	18
House smoked ocean trout rillettes with pickled radish	19
Robbins Island wagyu beef carpaccio with marinated mushrooms & parmesan	19
Free range chicken terrine with pistachio & green olive	19

Entrees to share

Salumi board 150 grams	29
Selection of three cured meats served with house pickles, salted almonds & crusty bread add cheese	34

To follow

Summer zucchini & goats cheese tart with soft herbs & crispy bacon	26
Prawn & avocado bun with asparagus & pickled zucchini salad	33
Baby snapper fillet with piperade & herb crumb	35
Confit leg of Aylesbury duck with a salad of red cabbage, lentils & hazelnuts	36
“Steak Frites” 200gm Cape Grim grass fed porterhouse, café de Paris butter & pommes frites	38

Sides

Main Ridge 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
Poached white peach with white chocolate, sablé biscuit & local berries	15
Belgian chocolate mousse with Red Hill cherries & pistachios	15
Tiramisu with poached rhubarb	15
Choc top – vanilla ice cream cone dipped in chocolate	4.5

Yabby Lake Vineyard - **Outdoor Deck Menu**
Summer 2017

Warmed marinated olives	9
Heirloom beetroot, Main ridge goats curd, toasted honey seeds & nuts	18
House smoked ocean trout rillettes with pickled radish	19
Robbins Island wagyu beef carpaccio with marinated mushrooms & parmesan	19
Free range chicken terrine with pistachio, prune & green olive	19
Open prawn sandwich on rye with asparagus & pickled zucchini	37

To Share

Salumi board 150 grams	29
selection of three cured meats served with house pickles & crusty bread	34
add cheese	

Sides

Main Ridge Garden leaves with sherry vinaigrette	9
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To finish

Local & imported cheese board with accompaniments and bread	29
Chocolate mousse with sable biscuit & berries	15
Sheep's milk yoghurt panna cotta, local cherries & pistachios	15
Tiramisu with poached rhubarb	15
Choc top – vanilla ice cream cone dipped in chocolate	4.5