



<b>To start:</b>	
Warmed marinated olives	9
Pea & gorgonzola arancini (4)	16
Heirloom beetroot, goat's curd, toasted seeds, nuts, vincotto	19
House smoked ocean trout rillettes	21
Chicken liver paté with crostini	18
Spencer Gulf king prawns, romesco	7ea
Free range chicken, green olive & pistachio terrine	21
<b>Entrees to share</b>	
<b>Salumi board</b> 150 grams	
Selection of three cured meats served with house pickles, salted almonds & crusty bread	31
Add cheese	36
<b>To follow:</b>	
Garden vegetable and goats cheese frittata with romesco & soft herb salad	29
Corner Inlet King George Whiting Fillets with freekeh tabbouleh	39
Confit leg of Aylesbury duck, shaved red cabbage, puy lentils, hazelnuts & crispy bacon	40
"Steak Frites" 250g grass-fed Cape Grim porterhouse, café de Paris butter, & pomme frites	45
<b>To Share:</b>	
For 2 people – Salt Grass Flinders Island lamb rump, cauliflower skordalia, almonds, raisins, green olives	85
<b>Sides</b>	
Garden leaves with sherry vinaigrette	10
Garlic roasted kipfler potatoes	12
Sugar snap peas with almonds, currants & goat's milk feta	12
<b>To finish</b>	
Local cheese board with accompaniments & bread	32
Honey nougat ice-cream, 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 - Yakiniku**  
**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*