

Yabby Lake Vineyard

28 November 2017 (NOTE: Menu subject to change daily. Sample only)

To start

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| Warmed marinated olives | 9 |
| Spring pea, herb & gorgonzola arancini (4) | 16 |
| ½ shell Bass Strait scallops with crushed peas & bacon (3) | 18 |
| House smoked ocean trout rillettes with pickled heirloom zucchini | 21 |
| Gratin of Dromana Bay mussels with saffron & leeks | 17 |
| Blue Swimmer crab with tarragon mayonnaise & avocado in a pain de mie bun | 18 |
| Crumbed sand whiting fillets with caper aioli | 18 |
| Charred asparagus with candied seeds, walnuts & fresh goat's curd | 19 |
| Chicken liver pate with crusty baguette | 16 |
| Free range chicken, green olive & pistachio terrine | 21 |

Entrees to share

Salumi board 150 grams

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| Selection of three cured meats served with house pickles, salted almonds & crusty bread | 29 |
| add cheese | 34 |

To follow

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| Asparagus & gorgonzola tart with soft herbs & fig paste | 29 |
| Fillet of baby snapper with surf clams, leek veloute & garlic crumbs | 38 |
| Confit duck leg with shaved fennel, apple, asparagus & sour cherry compote | 37 |
| "Steak Frites" 200gm Cape Grim porterhouse with café de paris butter & pomme frites | 38 |

Sides

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| Garden leaves with sherry vinaigrette | 9 |
| Garlic roasted kipfler potatoes | 12 |
| Sugar snap peas with almonds, currants & goat's milk feta | 12 |

To finish

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| Local cheese board with accompaniments & bread | 29 |
| Sheep's milk yoghurt panna cotta with pomegranate & candied pistachios | 16 |
| Tiramisu | 16 |
| Bitter chocolate mousse, vanilla bean ice cream & sablé biscuit | 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