



Yabby Lake Vineyard  
Mornington Peninsula

**AUTUMN MENU**

(Sample only - Subject to changes)

**Two courses - \$75**

**Three courses - \$90**

**To start:**

Pea and smoked scamorza arancini, lemon aioli, apple and herb salad (3)

Half shell scallops, horseradish and seaweed butter, salmon roe (3)

Gin and citrus cured salmon, sour cream, finger lime, pickled radish, capers

Game terrine, pistachios, plum, rhubarb and ginger relish

**To follow:**

Potato gnocchi, heirloom tomatoes, basil, parmesan and ricotta

Roasted Blue Eye cod, local mussels, white beans, tomato, basil and saffron

Confit duck leg, pumpkin, grilled radicchio, fig and hazelnut

Steak Frites - Black Angus porterhouse (cooked pink) shiraz, shallot & pink peppercorn butter,  
pommes frites

***Shared dish for two:***

Braised lamb shoulder, quinoa, zucchini, sunflower seeds,  
pickled cherries, baba ghanoush, lamb jus

**Sides: \$14**

Baby cos, nectarine, fetta and walnut salad

Green beans, almonds, preserved lemon

Garlic roasted kipfler potatoes

**To finish:**

Passionfruit crème brulee, fresh mango and passionfruit, apricot biscotti

Lemon yoghurt panna cotta, blackberries, poached pear, maple comb, macadamia  
and coconut crumb

Warm dark chocolate fondant, marmalade ice cream, orange caramel

Cheese - Main Ridge Dairy Cilia goats cheese, Long Paddock Banksia cows' milk, served with  
poached fruit and Tuerong Farm fruit bread

Please inform your waiter of any allergies or dietary requirements.

Yabby Lake cannot guarantee that any dish will be free from traces of allergens. 10% public holiday surcharge applies