

## SAMPLE MENU

Please check with Cellar Door for today's menu

### To start

Warmed marinated olives	9
Pea & gorgonzola arancini, roasted garlic aioli (4)	16
Cauliflower & miso soup, smoked ocean trout, soy, sesame oil	14
Smoked eggplant, tomato sofrito, saffron aioli, toasted almonds, aged P.X. vinegar	17
Gratin of Bass Strait scallops	22
<b>Salumi board</b> 150 grams	
Selection of three cured meats served with house pickles, salted almonds & crusty bread	33
Add cheese	38

### To follow

Baked pumpkin semolina gnocchi, gorgonzola cream, pear, walnut, watercress	32
St Helens orange roughy fillets, baby clams, leek veloute	37
Confit leg of Aylesbury duck, white bean braise, black pudding	38
Chicken pie - <i>for two</i> -organic free-range chicken, tarragon, seeded mustard & vegetable pie with garden leaves	62
"Steak Frites" 200g grass fed, Cape Grim MB4+ porterhouse, café de Paris butter	43

### Sides

Garden leaves with sherry vinaigrette	10
Garlic roasted kipfler potatoes	12
Broccolini with almonds, currants & goat's milk feta	12

### To finish

Local cheese board with accompaniments & bread	33
Brioche bread and butter pudding with vanilla bean ice cream - <i>suggested for two</i>	18
Rich chocolate pave, rose macaron & butterscotch	14
Sheep's milk yoghurt, vanilla bean panna cotta, mandarin jelly, citrus & pistachio	14
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