

Yabby Lake Vineyard- Deck Autumn Menu

From the kitchen

Warmed marinated olives	9
Chicken Liver Pate	18
House smoked ocean trout rilletes	21
Free range chicken, green olive & pistachio terrine	21

Salumi board 150 grams

Selection of three cured meats served with house pickles, salted almonds & crusty bread	33
-add cheese	38




Sides

Garden leaves with sherry vinaigrette	9
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Dessert

Local cheese board with local accompaniments and bread	33
Lemon & thyme crème brulee with poached rhubarb	14
Chocolate fudge brownie, peanut butter parfait, cumquat compote	14
The classic Choc top – Vanilla or Boysenberry ice cream cone dipped in chocolate	6

Please inform the server of any allergies or dietary requirements.
Yabby Lake cannot guarantee that any dish will be free from traces of allergens

 yabby_lake  YabbyLakeVineyard  @YabbyLake

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