

Yabby Lake Vineyard
Winter 2019 (NB: Example only. Menu subject to daily changes)

To start

Warmed marinated olives	9
Pea & gorgonzola arancini, roasted garlic aioli (4)	16
Cauliflower & miso soup, smoked ocean trout, soy, sesame oil	14
Citrus dressed Southern Blue Fin tuna tartare	19
Gratin of Bass Strait scallops	21
Winter mushroom and chestnut tart	17

Salumi board 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 and watercress	28
St Helen's orange roughy fillet, baby clams, leek veloute	37
Breast of farmyard chicken, brussel sprout puree, chestnut stuffing	37
Confit leg of Aylesbury duck, white bean braise, black pudding	38
Shepherd's Pie - <i>for two</i> -slow braised Flinders Island lamb shoulder, parmesan & goats' cheese mash, smashed peas	76
'Steak Frites' 250g Cape Grim porterhouse, café de Paris butter, pomme frites	44

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
Quince, apple & granola crumble with vanilla bean ice-cream - <i>suggested for two</i>	18
Chocolate fudge brownie, peanut butter parfait & cumquat compote	14
Lemon & thyme crème brulee with poached rhubarb	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