



Yabby Lake Vineyard Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Pumpkin and gorgonzola arancini, aioli, kohlrabi and apple salad (3)

Oven baked half shell scallops, Jerusalem artichoke, smoked paprika, chorizo (3)

Gin & citrus cured ocean trout, fennel, capers, shallots, horseradish crème fraiche

Smoked duck breast, baby beetroot, pistachio, quince & red cabbage

Game Terrine, pickled baby figs, daikon, cornichons

To follow:

Potato gnocchi, oyster, pine & king brown mushrooms, chestnuts, sage, butter, truffle, parmesan

Roasted Blue Eye Cod, shaved calamari, zucchini, butter beans, tomato, basil

Braised lamb shoulder, heirloom carrots, black barley, pine nuts, golden raisins, carrot puree, lamb jus

Braised beef pie with bacon, mushrooms & red wine, horseradish mash, silverbeet

Steak frites - Victorian grassfed eye fillet - "cooked pink", shiraz, tarragon & peppercorn butter, pomme frites

Sides - \$14

Garden salad, radish, pear, hazelnut, chardonnay vinaigrette

Roasted Brussels sprouts, feta, almonds, currants

Garlic roasted kipfler potatoes

To finish:

Mandarin & cardamom crème brulee, poached mandarin, biscotti

Apple tarte tatin, vanilla bean ice cream

Warm chocolate fondant, marmalade ice cream

Cheese

Capriole – Main Ridge – goats' cheese

Long Paddock Cheese - Banksia - cow's milk cheese

Served with poached fruit and Tuerong Farm fruit bread

Something sweet to match with dessert or cheese

2017 Red Claw Late Harvest Pinot Gris \$15 glass

2024 Heathcote Estate Single Vineyard Fortified Shiraz \$15 glass

Please inform your waiter of any allergies or dietary requirements
Yabby Lake cannot guarantee that any dish will be free from traces of allergen