



Yabby Lake Vineyard
Mornington Peninsula

Sample Menu Only

Two courses - \$75

Three courses - \$90

To start:

Leek & Potato soup, smoked ocean trout, lemon oil

Pumpkin and gorgonzola arancini (3)

Baked ½ shell Bass Strait Scallops, herb crumb (3)

Country style duck, pork and pistachio terrine

To follow:

Corner Inlet King George Whiting, ratatouille, tapenade

Bacon-wrapped eye fillet of beef, cooked pink, leek and potato gratin

Shared dish for two – Slow roasted salt grass lamb shoulder,
raisins, almonds and green olives

Sides: \$12

Young cos lettuce, blue cheese dressing, walnuts

Broccolini, almonds, currants, ewe's milk feta

Garlic roasted kipfler potatoes

To finish:

Today's cheese: Prom Country "Venus Blue" and accompaniments

Bittersweet chocolate & chestnut torte, new season berries, vanilla bean ice-cream

Choc Tops \$8

Vanilla or Boysenberry

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