

Yabby Lake Vineyard
Winter 2021

A la carte – Fixed price menu

Two courses - \$65

Three courses - \$80

To start:

Pumpkin and gorgonzola arancini (3)

Salad of garden beetroot, orange, hazelnuts and soft herbs

Sugar cured ocean trout, dill, horseradish, fried capers, dark rye

Free range chicken, pork and green olive terrine

To follow:

Winter mushrooms and chestnuts **“en papillote”** toasted brioche, parmesan

Today’s market fish, bay mussels, leek velouté & herb crumb

“Steak Frites” 180gm Black Angus porterhouse, pomme frites, café de Paris butter

Slow roasted salt grass lamb shoulder, raisins, almonds, green olives, cauliflower puree (*shared dish for two*)

Sides: \$12

Garden leaves, sherry vinaigrette

Broccolini, almonds, currants, ewe's milk feta

Garlic roasted kipfler potatoes

To finish:

Prom country cheese “Venus Blue” and accompaniments

Bittersweet chocolate & hazelnut torte

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