

Yabby Lake Vineyard
Sample Menu Spring 2019

NB: Menu subject to daily changes

To start

Warmed marinated olives	9
Pea & gorgonzola arancini, roasted garlic aioli (4)	16
Salad of garden beetroot and soft goat's curd	19
House smoked ocean trout rillettes	21
Organic chicken liver pate, crostini	19
Chicken & green olive terrine	21

Salumi board 150 grams

Selection of three cured meats served with house pickles, salted almonds & crusty bread	35
Add cheese	39

*Additional bread \$2 per person

To follow

Spring vegetable frittata, chargrilled asparagus, romesco	33
Corner Inlet King George whiting, herb crumb, baby clams, leek veloute	40
Confit leg of Aylesbury duck, red cabbage, puy lentils, hazelnuts	39
'Bastilla' Moroccan spiced chicken pie, roasted young carrots- <i>suggested for two</i>	72
'Steak Frites' 250gm Victorian grass-fed porterhouse presented medium rare with pomme frites & café de Paris butter	45

Sides

Garden leaves with sherry vinaigrette	12
Garlic roasted kipfler potatoes	12
Broccolini with almonds, currants & goat's milk feta	14

To finish

Local cheese board with accompaniments & bread	33
Baked Apple, pecan stuffing, custard, vanilla bean ice-cream	15
Bittersweet chocolate mousse, poached rhubarb, sablé	15
Sheep's milk yoghurt, vanilla bean panna cotta, citrus & pistachio	15
Choc top – vanilla or boysenberry ice cream cone dipped in chocolate	8

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