



Yabby Lake Vineyard
Mornington Peninsula

AUTUMN RESTUARANT MENU

(Sample only - Subject to changes)

Two courses - \$75

Three courses - \$90

To start:

Pea and smoked scamorza arancini, lemon aioli, apple and herb salad (3)

Half shell scallops, horseradish and seaweed butter, salmon roe (3)

Beetroot & citrus cured Kingfish, sour cream, finger lime, capers, dill

Game terrine, pistachios, plum, rhubarb and ginger relish

To follow:

Buckwheat pappardelle, mushrooms, chestnuts, sage truffle oil

Roasted wild barramundi, potato & tarragon puree, zucchini, mint, salsa verde, parmesan

Confit duck leg, pumpkin, grilled radicchio, fig and hazelnut

Steak Frites - Black Angus porterhouse (cooked pink) shiraz, shallot & pink peppercorn butter, pomme frites

Braised beef pie with mushroom, bacon & red wine, carrot puree, spinach

Shared dish for two:

Braised lamb shoulder, quinoa, zucchini, sunflower seeds,

pickled cherries, baba ghanoush, lamb jus

Sides: \$14

Baby cos, corella pear, feta, and walnut salad

Broccolini, almonds, preserved lemon

Garlic roasted kipfler potatoes

To finish:

Chai crème brulee, quince & poached pear, apricot biscotti

Lemon yoghurt panna cotta, blackberries, poached pear, maple comb, macadamia

and coconut crumb

Warm dark chocolate fondant, marmalade ice cream, orange caramel

Cheese

Main Ridge Dairy Caprinella goat's cheese, Long Paddock Cheese Silver Wattle cow's milk

Served with poached fruit and Tuerong Farm fruit bread

Please inform your waiter of any allergies or dietary requirements.
Yabby Lake cannot guarantee that any dish will be free from traces of allergens. 10% public holiday surcharge applies