



Yabby Lake Vineyard  
Mornington Peninsula

**Two courses - \$80**

**Three courses - \$95**

**To start:**

Chicken croquettes, seeded mustard aioli, kohlrabi and apple salad (3)

Mussel escabeche, tomato, saffron, pickled shallot, potato gratin

Gin and citrus cured kingfish, finger lime, baby cucumber, crème fraîche, horseradish, dill

Burrata, romesco, chargrilled zucchini, lemon oil, pea sprouts

**To follow:**

Potato gnocchi, heirloom tomatoes, basil, ricotta, parmesan

King Ora Salmon, Blue Swimmer Crab, peas, fennel, tomato, dill, tarragon

Confit duck leg, onion soubise, pickled cherries, beetroot, bacon, duck jus

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

Steak frites - Victorian grassfed eye fillet - "cooked pink", Café de Paris butter

**Sides - \$14**

Mixed leaves, nectarine, radish, chives, chardonnay vinaigrette

Broccolini, preserved lemon, smoked almonds, spiced almond skordalia

Garlic roasted kipfler potatoes

**To finish:**

Caramelized honey pear, mascarpone, vanilla gel, pistachio crumb

Apple tarte tatin, vanilla bean ice cream

Dark chocolate & caramel mousse cake, pecan brittle, hazelnut ice cream

**Cheese**

Main Ridge dairy – Caprinella- goats' cheese

Long Paddock – Drift Wood – washed rind cow's milk cheese

Served with poached fruit and Tuerong Farm fruit bread

***Something sweet to match with dessert or cheese***

*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**