



Yabby Lake Vineyard Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Roasted pumpkin and gorgonzola arancini, aioli, kohlrabi and apple salad (3)

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

Beetroot cured kingfish, finger lime, crème fraîche, baby capers, dill

Chargrilled quail, baby pear, witlof, goats curd, hazelnuts

To follow:

Potato gnocchi, peas, asparagus, butter, sage, parmesan

Roasted local snapper, soft polenta, sand crab, heirloom tomato, basil

Confit duck leg, potato gratin, onion soubise, caramelized fig, 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:

Vanilla yoghurt pannacotta, mango & passion fruit curd, vanilla gel, white chocolate puffed rice

Apple tarte tatin, vanilla bean ice cream

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

Cheese

Main Ridge dairy – Caprinella- goats' cheese

Bruny Island '1792' 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

***A Surcharge of 10% applies on Public Holidays
for food and beverages consumed on the premises***

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

***Please note we do not allow food to be taken off the premises**