

Yabby Lake Vineyard
Autumn 2021

A la carte – Fixed price menu

Two courses - \$65

Three courses - \$80

Menu is a guide only and can change daily.

To start:

Pumpkin and gorgonzola arancini (3)
Salad of garden beetroot, orange, hazelnuts and soft herbs
House smoked ocean trout rillettes
Free range chicken pork and green olive terrine

To follow:

Autumn mushrooms and chestnuts **“en papillote”** toasted brioche, parmesan
Today's market fish, grapes, toasted pine nuts, capers, parsley, lemon
“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, berries

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

Please work together & maintain a 1.5m social distance

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