

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:

Pea & gorgonzola arancini (3)
Sugar cured ocean trout, horseradish cream, fried capers, dark rye
Smoked Aylesbury duck breast, fig, hazelnuts, orange glaze
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 (*shared dish for two*)

Sides \$12

Garden leaves, sherry vinaigrette
Young beans, almonds, currants, **goat's milk feta**
Garlic roasted kipfler potatoes

To finish:

King Island double cream cheese and accompaniments
Bittersweet chocolate & hazelnut torte, autumn fruits

Choc Tops \$8

Boysenberry or Vanilla

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

 [yabby_lake](https://www.instagram.com/yabby_lake)  [YabbyLakeVineyard](https://www.facebook.com/YabbyLakeVineyard)  [@YabbyLake](https://twitter.com/YabbyLake)

Yabby Lake Vineyard
Autumn 2021

A la carte – Vegetarian/ Vegan

Two courses - \$65

Three courses - \$80

Menu is a guide only and can change daily.

To start:

Fried piquillo peppers, rocquette pesto, lemon VG

Garden beetroot, orange, hazelnuts, soft herbs VG

To follow:

Autumn mushrooms and chestnuts “en papillote” toasted brioche, parmesan- V

Spiced Cauliflower Gratin, romesco, herb crust - V

Roasted chantenay carrots, hummus, pomegranate – VG

“Roman Style” baked pumpkin semolina gnocchi V

Pea, lemon, zucchini risotto V

Sides

Garden leaves, sherry vinaigrette

Young beans, almonds, currants, goat's milk feta

Garlic roasted kipfler potatoes

To finish:

Prom country “Venus Blue” cheese and accompaniments V

Bittersweet chocolate & hazelnut torte, autumn berries V

Baked Rhubarb, vanilla bean ice cream VG

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