

Yabby Lake Vineyard

A la carte – Vegetarian/ Vegan

Two courses - \$65

Three courses - \$80

Menu is a guide only

To avoid disappointment, please make a reservation and advise Yabby Lake of your dietary requirements

To start:

Pumpkin and gorgonzola arancini (3) V

Salad of garden beetroot, orange, hazelnuts and soft herbs V, VG

To follow:

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

Chef's selection on the day V, VG

Sides

Garden leaves, sherry vinaigrette VG

Broccolini, almonds & currants V, VG

Garlic roasted kipfler potatoes VG

To finish:

Prom country “Venus Blue” cheese and accompaniments VG

Bittersweet chocolate & hazelnut torte, autumn berries V, VG

Seasonal poached fruit, vanilla bean vegan ice cream V, VG

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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