



Yabby Lake Vineyard
Mornington Peninsula

MENU – SUMMER 2020

à la carte – Fixed price menu

Two courses - \$60 per person

Three courses - \$75 per person

Please note, menu is an example only and is subject to changes and additions

TO START

Pea and Gorgonzola arancini (3)

Kellidie Bay oysters, mignonette dressing (3)

House smoked ocean trout rilletes

Chicken, pork and green olive terrine

TO FOLLOW

Today's market fish, salsa verde, lemon and garlic crumb

Prawn open sandwich on rye, avocado, asparagus, garden lettuce

Confit duck leg, crushed potato, leek and savoy cabbage, cherries

'Steak frites' - 200g Black Angus porterhouse, Café de Paris butter, pomme frites

Slow roasted salt grass lamb shoulder, almonds, raisins, green olives and cauliflower purée
(shared for two)

SIDES (\$12 each)

Garden leaves, sherry vinaigrette

Sugar snap peas, almonds, currants, goats milk feta

Garlic roasted kipfler potatoes

TO FINISH

Cheese of the day - Prom country 'Venus Blue' with quince and pear paste and crisp fruit bread

Bittersweet chocolate and hazelnut torte, garden rhubarb

SEE PAGE 2 FOR 'SUMMER ON THE LAWN' OUTDOOR MENU

BOOKING DETAILS, TERMS & CONDITIONS

We will be open for lunch 7 days per week. Bookings are essential and will be available from 11.30am to 2pm. Menu available indoors and on the deck (weather permitting). Guests will be committed to one of the fixed price menu options, this can be decided upon on the day. A booking is for *1 hour and 50 minutes*, in line with current regulations.

Group bookings are limited to tables of 6-8 guests inside. Please book as early in advance as possible to avoid disappointment. In the event you need to cancel or change your reservation we ask for a minimum 24 hours notice, however 48 – 72 hours is preferred and appreciated given guest number restrictions.

For outdoor dining, every effort has been made to cater for inclement weather should it arise, however all outdoor bookings will receive an update from us the day before to reconfirm forecast and make any required changes to the booking where necessary (and in the case of variable/unpredictable conditions, again on the morning of the booking itself). Market umbrellas and blankets will provide some flexibility for cooler conditions however this will be discussed with our team and at the guest's direction. Strong winds will inhibit the use of market umbrellas.



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Mornington Peninsula

SUMMER ON THE LAWN OUTDOOR MENU

Summer 2020-21

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BUNS

All served with a side of fries, house-made slaw and a sweet treat

Falafel, hummus, shredded Iceberg, minted cucumber, yoghurt on turkish pita (\$40)

Fresh Spencer Gulf prawns, shredded iceberg, spiced aioli, zucchini pickle on brioche roll (\$45)

Farmyard Korean style chicken, kimchi pickles on Pain de Mie bun (\$40)

Seared Teriyaki beef, sesame dressed baby spinach on green tea bun (\$40)

OTHER SNACKS

Vegetable spring rolls, sweet chilli plum dipping sauce (\$12)

Smokey Glazed baby back pork ribs (\$16)

Pomme frites with fennel salt (\$10)