



Yabby Lake Vineyard  
Mornington Peninsula

MENU - NOVEMBER 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

Spring pea and Gorgonzola arancini

House smoked ocean trout rillettes

Seared scallops, pickled fennel, burnt orange dressing

Chicken and pistachio terrine

Asparagus and goats cheese tart

TO FOLLOW

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

Confit leg of Aylesbury duck, red cabbage, lentils, hazelnuts

'Steak frites' - 200g Cape Grim porterhouse, Café de Paris butter, pomme frites

Salt grass lamb shoulder, green olives, almonds, raisins, cauliflower purée

Garden vegetable frittata

SIDES (\$12 each)

Garden leaves, sherry vinaigrette

Sugar snap peas, almonds, currants, goats milk feta

Garlic roasted kipfler potatoes, fennel & rosemary salt

TO FINISH

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

Bittersweet chocolate and hazelnut torte, vanilla bean ice cream, garden rhubarb

**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 (and staggered in order to meet guest number restrictions). Menu available indoors and outside (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 guests inside. Please note guest numbers for dining indoors are strictly limited (by Victorian government) so 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 the current 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.