



Yabby Lake Vineyard Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Baby spinach and smoked scamorza arancini, aioli, daikon and apple salad (3)

Chargrilled octopus, almond skordalia, piquillo pepper, kipfler potato, nduja dressing, pickled cucumber

Beetroot cured kingfish, finger lime, horseradish cream, baby capers, dill

Smoked duck breast, grilled baby pear, witlof, goats curd, hazelnuts

To follow:

Potato gnocchi, peas, asparagus, butter, sage, pangrattato

Roasted local snapper, potato puree, salsa verde, grilled zucchini, lemon

Braised lamb shoulder, heirloom carrots, black barley, pine nuts, golden raisins, carrot puree, lamb jus

Braised beef pie with bacon, mushrooms & red wine, parsnip mash, kitchen garden greens

Steak frites - Victorian grassfed eye fillet - "cooked pink", Café de Paris butter, pomme frites

Sides - \$14

Garden salad, pear, walnuts, blue cheese dressing

Grilled asparagus, romesco sauce

Garlic roasted kipfler potatoes

To finish:

Mandarin & cardamom crème brulee, poached mandarin, biscotti

Apple tarte tatin, vanilla bean ice cream

Dark chocolate tart, dulce de leche, coffee ice cream

Cheese

Main Ridge dairy – Celia - goats' cheese

Long Paddock - Banksia - cow's milk cheese

Served with poached fruit and Tuerong Farm fruit bread

Something sweet to match with dessert or cheese

2024 Heathcote Estate Single Vineyard Fortified Shiraz \$15 glass

**Please inform your waiter of any allergies or dietary requirements
Yabby Lake cannot guarantee that any dish will be free from traces of allergen**

***Please note we do not allow food to be taken off the premises**