

OUTDOOR SAMPLE MENUS - SUMMER 2020



YABBY LAKE SUMMER DECK MENU

Salumi board – to share for 2-4 guests Selection of three cured meats served with house pickles, salted almonds & crusty bread <i>*additional bread \$2 per person</i>	35
-Add cheese	39
Local cheese board with accompaniments & bread	33
Warmed marinated olives	9
Salad of garden beetroot and soft goat's curd	19
House smoked ocean trout rillettes	23
Organic chicken liver pate, crostini	18
Chicken & green olive terrine	23
Garden leaves with sherry vinaigrette	12
Bittersweet chocolate mousse, garden rhubarb, sablé	15
Choc tops! Vanilla or boysenberry ice cream cone dipped in chocolate	8

Please inform the server of any allergies or dietary requirements.
Yabby Lake cannot guarantee that any dish will be free from traces of allergens



YABBY LAKE BENTO BOX KITCHEN

Menu only available outside – weekend and public holidays

BENTO BOXES

All cooked and prepared on our own Hibachi Grills. Served with sticky rice, vegetable gyoza, seaweed salad, Asian slaw, kewpie & ponzu

Choose one of the following:

Yakitori chicken	35
Miso glazed tiger prawns	35
Crispy fried spiced tofu	35
Yakiniku porterhouse	40

KIDS BENTO BOXES

Crispy tofu with rice	15
Popcorn chicken with rice	15

ALSO AVAILABLE

Hibachi grilled Edamame Sprinkled with Yabby Lake's shichimi togarashi	8
Shoestring fries	12
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