



**Yabby Lake Vineyard**  
Mornington Peninsula

**SAMPLE MENU (Subject to changes)**

**Two courses - \$75**

**Three courses - \$90**

**To start:**

Radicchio and gorgonzola arancini, aioli, apple & walnut salad (3)

Fresh fig and goats curd tart, aged balsamic, walnut oil

Half shell Bass Strait scallops, chorizo, smoked paprika & basil crumb (3)

Beetroot cured salmon, orange, fennel & dill

Pork and hazelnut terrine, plum, rhubarb and ginger relish

**To follow:**

Potato gnocchi, roasted cauliflower, baby spinach, sage, truffle oil

King George whiting fillets, almond skordalia, confit heirloom tomato, zucchini

Steak Frites - Black Angus porterhouse 'cooked pink', shiraz and tarragon butter, pomme frites

House smoked duck breast, celeriac, roasted brussels sprouts, almonds, currants, duck & pinot jus

***Shared dish for two:***

Cassoulet - confit duck leg, braised pork belly, haricot beans, cotechino sausage,  
emmental cheese and herb crumb

**Sides: \$14**

Mixed Leaves, sherry vinaigrette

Green beans, hazelnuts, Main Ridge goats curd, preserved lemon

Garlic roasted kipfler potatoes

**To finish:**

Dark chocolate mousse cake, cumquat marmalade ice cream

Apple Tarte Tatin, vanilla bean ice cream

Today's cheeses with accompaniments - Pyengana Dairy - Cheddar, Main Ridge Dairy - Cilia

Please inform your waiter of any allergies or dietary requirements  
Yabby Lake cannot guarantee that any dish will be free from traces of allergens  
10% public holiday surcharge applies