



Yabby Lake Vineyard
Mornington Peninsula

SAMPLE MENU ONLY (Subject to changes)

Two courses - \$75

Three courses - \$90

To start:

Pumpkin and gorgonzola arancini (3)
Garden beetroot, pistachio, spiced seeds, soft herbs, goat's curd
Hiramasa kingfish crudo, blood orange, capers, dill
Half shell Bass Straight scallops, herb, lemon and caper crumb (3)
Port Franklin red mullet escabeche
Chicken, pork and green olive terrine, fig chutney

To follow:

Caramelized fennel, goat's cheese and olive tart
Corner Inlet King George Whiting, colcannon, king prawn, shellfish reduction
'Steak Frites' Black Angus porterhouse, 'cooked pink', Café de Paris butter, pomme frites
Confit Leg of Aylesbury duck, haricot bean braise, black pudding

Shared dish for two:

Slow roasted salt grass lamb shoulder, almonds, raisins, green olives, lemon, cauliflower puree

Sides: \$14

Mixed Leaves, sherry vinaigrette
Broccolini, almonds, currants, goats milk feta
Garlic roasted kipfler potatoes

To finish:

Today's cheeses with accompaniments
Bittersweet chocolate & hazelnut torte, vanilla bean ice-cream and garden rhubarb
Yoghurt pannacotta, gingernut crumble, passionfruit

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