



Yabby Lake Vineyard  
Mornington Peninsula

**SAMPLE MENU ONLY (Subject to changes)**

**Two courses - \$75**

**Three courses - \$90**

**To start:**

Pea and gorgonzola arancini (3)  
Garden beetroot, pistachio, spiced seeds, soft herbs, goat's curd  
Kingfish crudo, orange, capers, dill  
Brioche prawn roll, cos lettuce, marie rose dressing  
Half shell Bass Straight scallops, herb, lemon and caper crumb (3)  
Chicken, pork and green olive terrine, fig chutney

**To follow:**

Charred asparagus tart, romesco, chevre, hazelnuts, summer herbs  
King George whiting fillet, surf clams, peas, leek, chervil  
'Steak Frites' Black Angus porterhouse, 'cooked pink', Café de Paris butter, pomme frites

***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  
Cherry tiramisu

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