



Yabby Lake Vineyard
Mornington Peninsula

SUMMER MENU

(Sample only - Subject to changes)

Two courses - \$75

Three courses - \$90

To start:

Pea and smoked scamorza arancini, lemon aioli, apple and herb salad (3)

Chargrilled octopus, cannellini beans, shaved zucchini, cherry tomato salsa

Gin and citrus cured salmon, horseradish cream, finger lime, pickled radish, capers

Quail, pork and pistachio terrine, pickled baby figs

To follow:

Potato gnocchi, asparagus, baby spinach, sage, truffled pecorino

Roasted Blue Eye cod, cauliflower puree, tiger prawn, pine nuts, raisins, capers, parsley

Smoked, roasted duck breast, du Puy lentils, smoked bacon, beetroot remoulade, cherries, jus

Steak Frites - Black Angus porterhouse (cooked pink) shiraz, shallot & pink peppercorn butter,
pomme frites

Shared dish for two:

Braised lamb shoulder, baby heirloom carrots, salsa verde, lamb jus

Sides: \$14

Baby cos, witlof, pear and walnut salad, blue cheese dressing

Broccolini, hazelnuts, Main Ridge goats curd, preserved lemon

Garlic roasted kipfler potatoes

To finish:

Dark chocolate tart, blood orange sorbet, citrus salad

Lemon yoghurt panna cotta, pear, blueberries, maple comb, pistachio praline

Apple tarte tatin, vanilla bean ice-cream

Cheese - Main Ridge Dairy Capriole goats cheese, Long Paddock Banksia cows' milk, served with
poached fruit and Tuerong Farm fruit bread

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