



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, feta  
Half-shell Bass Straight scallops, lemon and caper butter (3)  
Chicken, pork and green olive terrine, fig chutney

**To follow:**

Caramelized fennel, goat's cheese and olive tart  
St Helens orange roughy, colcannon, king prawn, shellfish reduction  
"Steak Frites" Black Angus porterhouse, 'cooked pink', Café de Paris butter, pomme frites

***Shared dish for two:***

Cassoulet – confit duck, pork belly, Toulouse sausage, black sausage,  
smoked hock, haricot beans, gruyere crust

\*Add local Red Hill black truffle to your dish - **\$10**

**Sides: \$14**

Mixed Leaves, sherry vinaigrette  
Broccolini, almonds, currants, ewe's milk feta  
Garlic roasted kipfler potatoes

**To finish:**

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

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