



Yabby Lake Vineyard  
Mornington Peninsula

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

**Two courses - \$75**

**Three courses - \$90**

**To start:**

Heirloom tomato salad, goat's cheese, garden herbs

Pea and gorgonzola arancini (3)

House smoked ocean trout rillettes

Chicken, pork and green olive terrine, fig chutney

"Vitello Tonnato" poached veal, tuna dressing

**To follow:**

Eggplant parmigiana, radicchio salad

Corner Inlet King George Whiting, ratatouille, tapenade

Gippsland Black Angus porterhouse "cooked pink," café de Paris butter, pomme frites

**Shared dish for two:** Slow roasted salt grass lamb shoulder, raisins,  
green olives, almonds and lemon

**Sides: \$12**

Young cos lettuce, blue cheese dressing, walnuts

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,  
summer berries

**Choc Tops \$8**

Vanilla or Boysenberry

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