



Yabby Lake Vineyard
Mornington Peninsula

SAMPLE MENU (Subject to changes)

Two courses - \$75

Three courses - \$90

To start:

Pea and smoked scamorza arancini, basil 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
Game & pistachio terrine, pickled baby figs

To follow:

Potato gnocchi, asparagus, baby spinach, sage, truffled pecorino
Roasted Blue Eye cod, crushed peas, tarragon, beurre blanc
Confit duck leg, baby lentils, smoked bacon, pumpkin puree, 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, green olive tapenade, 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
Apple tarte tatin, vanilla bean ice-cream
Cheese - Main Ridge Dairy 'Capony' aged washed goats cheese and Nimbin Valley triple cream brie
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