



Yabby Lake Vineyard
Mornington Peninsula

SAMPLE MENU ONLY (Subject to changes)

Two courses - \$75

Three courses - \$90

To start:

Koo Wee Rup asparagus, romesco sauce, soft herbs

Pea and gorgonzola arancini (3)

House smoked ocean trout rillettes

Chicken, pork and green olive terrine, fig chutney

To follow:

Eggplant parmigiana, radicchio salad

Corner Inlet King George Whiting fillet, 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

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

Sheep's milk vanilla yoghurt Panna cotta, pomegranate, pistachio

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

***A surcharge of 10% applies on Public Holidays (27-28 December 2021 & 3 January 2022)
for food and beverages consumed on the premises***