



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
House smoked ocean trout rillette
Chicken, pork, quail and duck terrine, fig chutney

To follow:

Caramelized fennel, goat's cheese and olive tart
King George whiting, prawns, white beans, gremolata crumb
"Steak Frites" Black Angus porterhouse, 'cooked pink', Café de Paris butter, pomme frites
Shared dish for two: Slow roasted lamb shoulder with
almonds, raisins, green olives, lemon, cauliflower purée

Sides: \$12

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 &
garden rhubarb

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