



Yabby Lake Vineyard  
Mornington Peninsula

**SAMPLE MENU (Subject to changes)**

**Two courses - \$75**

**Three courses - \$90**

**To start:**

Braised shallot & baby beetroot tart, toasted walnut, blood orange & balsamic  
Roasted Fioretto cauli blossom, almond skordalia, freekeh, preserved lemon & dill

**To follow:**

Black barley risotto, baby spinach, swiss brown mushrooms, basil oil & carrot jus  
Roasted pumpkin, hommus, zucchini, green beans, cashews & sumac

**Sides: \$14**

Baby cos, witlof and pear salad, walnuts  
Green beans, hazelnuts  
Garlic roasted kipfler potatoes

**To finish:**

Spiced chocolate sorbet, chocolate crumble, poached quince, maple comb & pistachio

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