Yabby Lake Vineyard Sample Menu Summer 2020

NB: Menu subject to daily changes

To start Warmed marinated olives	9
Pipeclay Lagoon oysters (TAS), mignonette dressing (3)	15
Pea & gorgonzola arancini, roasted garlic aioli (4)	16
Salad of garden beetroot, Main Ridge dairy soft goat's curd	19
Corner Inlet King George whiting ceviche, pine nuts, radish, Spanish onion & currants	21
House smoked ocean trout rillettes	22
Chicken liver pate, crostini	18
Chicken & green olive terrine	23
Salumi board 150 grams Selection of three cured meats served with house pickles, salted almonds & crusty bread Add cheese	35 39
*Additional bread \$2 per person	
To follow	
Summer vegetable frittata, chargrilled asparagus, romesco	33
Lake Entrance caught John Dory fillet, herb crumbs, salsa verde, lemon	38
Confit leg of Aylesbury duck, red cabbage, puy lentils, hazelnuts, crispy bacon	39
For two to share – slow roasted shoulder of salt grass lamb with almonds, raisins & green olives	85
'Steak Frites' 250gm Victorian grass-fed porterhouse presented medium rare with pomme frites & café de Paris butter	48
Sides Garden leaves with sherry vinaigrette	12
Garlic roasted kipfler potatoes	12
Sugar snap peas with almonds, currants & goat's milk feta	14
To Simiah	
To finish Local cheese board with accompaniments & bread	33
Bittersweet chocolate mousse, garden rhubarb, sablé	15
Winemakers trifle	15
Local cherry clafoutis, vanilla bean ice cream – suggested for two	18

Please inform your waiter of any allergies or dietary requirements Yabby Lake cannot guarantee that any dish will be free from traces of allergens 8

Choc top – vanilla or boysenberry ice cream cone dipped in chocolate

