



Yabby Lake Vineyard Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Baby spinach and smoked scamorza arancini, aioli, daikon and apple salad (3)

Chargrilled octopus, almond skordalia, piquillo pepper, kipfler potato, nduja dressing, pickled cucumber

Seared blue fin tuna, blood orange, fennel, black olives, dill

Smoked duck breast, baby beetroot, pistachio, quince, red cabbage

To follow:

Potato gnocchi, peas, asparagus, fresh goats curd, pangrattato

Roasted barramundi, potato puree, salsa verde, grilled zucchini, Meyer lemon

Braised lamb shoulder, heirloom carrots, black barley, pine nuts, golden raisins, carrot puree, lamb jus

Braised beef pie with bacon, mushrooms & red wine, parsnip mash, silver beet

Steak frites - Victorian grassfed eye fillet - "cooked pink", Café de Paris butter, pomme frites

Sides - \$14

Garden salad, pear, walnuts, blue cheese dressing

Sugar snap peas, feta, almonds, currants

Garlic roasted kipfler potatoes

To finish:

Mandarin & cardamom crème brulee, poached mandarin, biscotti

Apple tarte tatin, vanilla bean ice cream

Dark chocolate tart, dulce de leche, coffee ice cream

Cheese

Main Ridge dairy – Celia - goats' cheese

Long Paddock - Banksia - cow's milk cheese

Served with poached fruit and Tuerong Farm fruit bread

Something sweet to match with dessert or cheese

2017 Red Claw Late Harvest Pinot Gris \$15 glass

2024 Heathcote Estate Single Vineyard Fortified Shiraz \$15 glass

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

***Please note we do not allow food to be taken off the premises**