



Yabby Lake Vineyard
Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Jerusalem artichoke soup, almond skordalia, piquillo peppers, basil oil

Organic red and white quinoa salad, pumpkin hummus, heirloom carrots, pinenuts, raisins, gremolata

To follow:

Potato gnocchi, peas, asparagus, pangrattato

Cauliflower, leek and lentil pie, silverbeet, carrot puree

Sides – \$14

Garden salad, pear, walnuts, chardonnay vinaigrette

Sugar snap peas, almonds, currants

Garlic roasted kipfler potatoes

To finish:

Spiced chocolate sorbet, poached pear, maple comb, chocolate crumble

Something sweet to match with dessert - 2017 Red Claw Late Harvest Pinot Gris \$15 glass

***A Surcharge of 10% applies on Public Holiday .
For food and beverages consumed on the premises***

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 premises***

