



Yabby Lake Vineyard  
Mornington Peninsula

**Two courses - \$75**

**Three courses - \$90**

**To start:**

Roasted pumpkin and smoked scamorza arancini, basil aioli, apple and herb salad (3)

Buckwheat crepe filled with Swiss brown mushrooms, chestnuts, taleggio cheese

Whole roasted tiger prawn, seaweed, herb, horseradish butter

Beetroot cured salmon, orange, fennel and dill

Game & pistachio terrine, pickled baby figs

**To follow:**

Potato Gnocchi, roasted cauliflower, baby spinach, sage, truffle oil

Roasted Hapuka fillet, shaved calamari, bouillabaisse sauce and fregola

Cassoulet - confit duck leg, braised pork belly, cotechino sausage, haricot beans,  
Emmental cheese and herb crumb

Steak Frites - Black Angus porterhouse, "cooked pink," shiraz, shallot & pink peppercorn butter,  
pomme frites

**Shared dish for two:**

Braised Lamb shoulder, onion soubise, cauli blossom, freekeh, dill and almond

**Sides – \$14**

Baby cos, witlof, pear and walnut salad, blue cheese dressing

Green beans, hazelnuts, Main Ridge goats curd, preserved lemon

Garlic roasted kipfler potatoes

**To finish:**

Dark chocolate cherry mousse cake, macerated cherries, mascarpone

Apple Tarte Tatin, vanilla bean ice-cream

Cheese-

Main Ridge Dairy 'Capony'- aged washed goat's cheese. Long Paddock 'Flannel Flower' Brie.

Served with poached fruit and Tuerong Farm fruit bread

***Something sweet to match with dessert or cheese - 2017 Red Claw Late Harvest Pinot Gris \$10 glass***