

Summer 2019

Yabby Lake Vineyard Cellar Door and Restaurant

Group Booking Information and Lunch Packages

Yabby Lake Vineyard is home to a warm and welcoming cellar door and relaxed dining room, open for lunch seven days a week. With sweeping vineyard views and a beautiful yet simple, producedriven menu by Head Chef Simon West, Yabby Lake is a lovely spot to catch up with family and friends and enjoy the wines and seasonal fare of the Mornington Peninsula.

Our intimate dining space accommodates bookings for groups of up to 15 guests. Enquiries can be made by individual consultation with our team.

For groups of 10 or more, we offer a set shared 'feast' menu – with several options to choose from. These menus designed by Head Chef Simon West are a wonderful match for the purity and finesse of the wines from our vineyard and highlight his strong relationships with both local and Victorian food producers.

To read about the wines or view images of our property, please visit yabbylake.com

Please don't hesitate to contact us at cellar door to discuss your requirements, and we look forward to welcoming you to Yabby Lake Vineyard soon.

Nigel Street

Cellar Door & Restaurant Manager















Our Shared Feast menus are available in several formats and any special dietary requirements can be catered for.

Shared Feast*

\$72 - Two courses (starter & main)

\$85 - Three courses (starter, main & dessert)

To start

A entree selection to share of our salumi board (featuring three cured meats & condiments), arancini & warm, marinated olives

To follow, please choose 2 main dishes to share from the following list.

(If you wish to add a third main course, please allow an \$10 per person)

All mains are accompanied with side servings of roasted kipfler potatoes and mixed leaf salad with house dressing

Main dishes

Baked fillet of ocean trout with lemon & herb crust

Braised Milawa free range chicken "Hunter style" with peppers, tomatoes, olives, wine & herbs

Slow roasted Berkshire pork belly with apple & fennel salad

Slow roasted Flinders Island lamb shoulder with pomegranate & almond cous cous

Confit Aylesbury duck leg with lentils, red cabbage & hazelnut salad

Local grass fed Eye fillet, with roasted mushrooms & salsa verde

To finish

Choice of two desserts or a selection of cheeses

* Menu will be subject to change, based on seasonal availability. Individual menus will be discussed and confirmed prior to your lunch event.



BOOKING CONFIRMATION

Name	Tollowing details to file	ialise your group t	DOKING AT TABBY L	ake villeyalu.
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Date:				
Time:				
Pax:				
Contact:				
Phone:				
Email:				
ADDITIONAL NOTE	ES:			
Select your menu (
\$72 Feast - 2 course				
\$85 Feast - 3 course	es			
Supplement menu	items (if any):			
Wine selections:				
Dietary requiremen	nts:			
Final payment arra	ingement:			

Please read Terms & Conditions overleaf then sign and kindly return to our team.



TERMS & CONDITIONS

A few terms and conditions to consider before you confirm your booking.

- 1. Group booking reservation times are set for 12pm or 1.30pm only.
- 2. For function reservations we require a credit card number to secure the booking.
- 3. We do not take a deposit, rather a \$200 cancellation fee applies to all group bookings for cancellation within 48hrs of the event.
- 4. Confirmation of final numbers and dietary requirements are expected 5 days prior to the event. You will be charged for the food menu of numbers confirmed, regardless of any individual guest no-shows or last-minute cancellations.
- 5. If numbers increase, please contact Yabby Lake as soon as possible to make arrangements with the kitchen. We will endeavour to cater for your extra guests, however we cannot guarantee it.
- 6. We cater for all dietary requirements individually.
- 7. A cake-age fee of \$3 per guest will apply if you wish to supply your own cake.

Name on credit card:	
Card number:	
Expiry Date:	3 digit ccv:
Signature:	

Yabby Lake Vineyard Cellar Door and Restaurant

86 - 112 Tuerong Road, Tuerong 3915 E: groupbookings@yabbylake.com T: +61 3 5974 3729

Opening Hours: Monday to Sunday 10am-5pm