



Yabby Lake Vineyard Mornington Peninsula

Two courses - \$85

Three courses - \$100

To start:

Chicken croquettes, seeded mustard aioli, kohlrabi and apple salad (3)

Oven baked scallops(A), Jerusalem artichoke, herb crumb, nduja dressing (3)

Smoked ocean trout(A), rillettes, avocado, baby lentils, basil oil

Buckwheat crepe, Swiss brown mushrooms, chestnuts, washed rind cheese, herb salad

To follow:

Roasted pumpkin tortellini, sage butter, cavolo nero, mustard fruits, hazelnuts, parmesan

Grilled Swordfish(A), romesco, zucchini, peppers, tiger prawns, Piment d'Espelette

Braised lamb shoulder, carrot puree, quinoa, pinenuts, raisins, salsa verde, lamb jus

Braised beef pie with bacon, mushrooms & red wine, celeriac puree, baby spinach

Steak frites - Grassfed Porterhouse OR Eye Fillet "cooked pink", Café de Paris butter

Sides - \$15

Mixed leaves, pear, walnuts, blue cheese dressing

Caramelized Brussels sprouts, toasted almonds, currants, lemon oil

Garlic roasted kipfler potatoes

To finish:

Mandarin and cardamom crème brûlée, poached mandarin, pistachio biscotti

Apple tarte tatin, vanilla bean ice cream

Dark chocolate tart, passionfruit ice-cream, curd, chocolate crumb

Cheese plate

Long Paddock 'Banksia' semi hard cow's milk cheese

Main Ridge Dairy 'Celia' camembert style goat's cheese

served with red wine pear, quince paste & fruit bread

Something sweet to match with dessert or cheese

2024 Heathcote Estate Single Vineyard Fortified Shiraz \$16 glass

Seafood Origins: Australia (A) Imported (I) Mixed (M)

*A surcharge of 10% applies on public holidays
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**