



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)

Citrus cured ocean trout (A), blood orange, beetroot, fennel, baby capers, dill

Asparagus tart, shallot jam, goats' curd, herb salad

To follow:

Ricotta and nettle ravioli, parsley puree, broad beans, lemon oil, parmesan

Barramundi fillet (A), romesco, zucchini, peppers, tiger prawns (A), Piment d'Espelette

Lightly smoked roasted duck breast, potato gratin, lentils, bacon, pickled plum

Braised beef pie with bacon, mushrooms and red wine, cauliflower 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

Asparagus, toasted almonds, preserved lemon

Garlic roasted kipfler potatoes

To finish:

Lemon yoghurt panna cotta, poached rhubarb, puffed rice, white chocolate and raspberry

Apple tarte tatin, vanilla bean ice cream

Warm chocolate fondant, cumquat marmalade ice cream, orange caramel

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

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

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