



Yabby Lake Vineyard
Mornington Peninsula

SUMMER MENU – VEGETARIAN / VEGAN

(Sample only - Subject to changes)

Two courses - \$75

Three courses - \$90

To start:

Grilled asparagus and caramelised shallot tart, preserved lemon, hazelnut
Baby heirloom carrot & herb salad, lemon and seeded mustard dressing, house made dukkah

To follow:

Black barley risotto, baby spinach, Swiss brown mushrooms, basil oil and carrot jus
Roasted pumpkin, hummus, zucchini, asparagus, cashews, sumac

Sides: \$14

Baby cos, nectarine and walnut salad
Broccolini, almonds
Garlic roasted kipfler potatoes

To finish:

Blood orange and spiced chocolate sorbet, mint and blood orange salad, chocolate crumble

Please inform your waiter of any allergies or dietary requirements
Yabby Lake cannot guarantee that any dish will be free from traces of allergens
10% public holiday surcharge applies