



Yabby Lake Vineyard  
Mornington Peninsula

**Two courses - \$80**

**Three courses - \$95**

**To start:**

Pea & manchego arancini, lemon aioli, apple and herb salad (3)

Chargrilled octopus, romesco sauce, kipfler potato, saffron aioli

Gin and citrus cured salmon, baby fennel, shallot, caper berries and orange

Duck & pork terrine, peach and ginger relish, cornichons, daikon

**To follow:**

Potato gnocchi, baby spinach, asparagus, sage butter, parmesan

Roasted Snapper, almond skordalia, heirloom cherry tomato, basil, zucchini

Braised beef & pink peppercorn pie, leek puree, garden silverbeet

Braised lamb shoulder, cauliflower puree, lentils, grains, pine nuts, mustard greens, lamb jus

Steak Frites - Black Angus porterhouse, "cooked pink," Café de Paris butter, pomme frites

**Sides - \$14**

Garden salad, radish, chives, chardonnay vinaigrette

Broccolini, preserved lemon, feta, house made dukkha

Garlic roasted kipfler potatoes

**To finish:**

Lemon yoghurt panna cotta, poached rhubarb, strawberries, maple comb

Apple tarte tatin, vanilla bean ice-cream

Chocolate mousse, peanut brittle, vanilla, butter caramel ice- cream

**Cheese**

Main Ridge Dairy Caprinella - goat's cheese

Long Paddock Cheese Silver Wattle - cow's milk cheese

Served with poached fruit and Tuerong Farm fruit bread

***Something sweet to match with dessert or cheese - 2017 Red Claw Late Harvest Pinot Gris \$15 glass***

