



Yabby Lake Vineyard
Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

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

Chargrilled octopus, romesco sauce, kipfler potato, saffron aioli

Beetroot & citrus cured Kingfish, finger lime, dill, crème fraiche, baby capers

Duck & pork terrine, pickled cherry, cornichons, daikon

To follow:

Potato gnocchi, heirloom tomato, basil, fresh ricotta, parmesan

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

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, baby fennel, orange, chardonnay vinaigrette

Yabby Lake grown grilled zucchini, 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

Bluestone Long Paddock - 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

Please inform your waiter of any allergies or dietary requirements
Yabby Lake cannot guarantee that any dish will be free from traces of allergen