



Yabby Lake Vineyard
Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Heirloom tomato & caramelized shallot tart, preserved lemon, hazelnut

Organic red and white quinoa salad, zucchini, pomegranate, baba ghanoush, house made dukkha

To follow:

Baby spinach and asparagus risotto, basil, lemon oil

Cauliflower, red lentil & fennel pie, carrot puree, silver beet

Sides – \$14

Garden salad, radish, nectarine, hazelnut, chardonnay vinaigrette

Broccolini, lemon oil, house made dukkha

Garlic roasted kipfler potatoes

To finish:

Spiced chocolate sorbet, poached pear, maple comb, chocolate crumble

Something sweet to match with dessert - 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