

**RESTAURANT MENU**  
**(Subject to change)**

**Two courses - \$80**

**Three courses - \$95**

**To start:**

Baby spinach & gorgonzola arancini, lemon aioli, apple and herb salad (3)

Half shell scallops, nduja dressing, saffron, almond skordalia (3)

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

Game terrine, pistachios, pickled baby figs

**To follow:**

Buckwheat pappardelle, mushrooms, chestnuts, sage, parmesan, truffle oil

Roasted wild barramundi, potato & tarragon puree, zucchini, mint, salsa verde

Confit duck leg, baby lentils, bacon, celeriac, beetroot, quince, duck jus

Steak Frites - Black Angus porterhouse, "cooked pink," shiraz, shallot & pink peppercorn butter,  
pomme frites

Braised beef pie with mushroom, bacon & red wine, carrot puree, cavolo nero

**Shared dish for two:**

Braised lamb shoulder, quinoa, squash, sunflower seeds, baba ghanoush, lamb jus

**Sides - \$14**

Baby cos, radicchio, corella pear and walnut salad

Roasted brussel sprouts, currents, almonds and fetta

Garlic roasted kipfler potatoes

**To finish:**

Mandarine & cardamon crème brulee, apricot biscotti

Apple tarte tatin, vanilla bean ice-cream

Dark chocolate & cherry mousse cake, crème fraiche, chocolate crumb

**Cheese**

Main Ridge Dairy Caprinella goat's cheese. Bruny Island Saint 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

