



Yabby Lake Vineyard
Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

Grilled asparagus & caramelized shallot tart, preserved lemon, hazelnut

Organic red and white quinoa salad, squash, pomegranate, baba ghanoush, house made dukkah

To follow:

Black barley risotto, cavolo nero, Swiss brown mushrooms, basil oil & carrot puree

Cauliflower, red lentil & fennel pie, pumpkin puree, grilled radicchio, hazelnut, balsamic

Sides – \$14

Baby cos, radicchio, pear and walnut salad

Roasted brussel sprouts, currents, almonds

Garlic roasted kipfler potatoes

To finish:

Spiced chocolate sorbet, red wine poached pear, blackberries, maple comb, chocolate crumble

A 10% surcharge applies on a public holiday for food & beverages consumed on the premises.

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