



Yabby Lake Vineyard
Mornington Peninsula

Two courses - \$80

Three courses - \$95

To start:

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

Oven baked half shell scallops, herb and lemon crumb (3)

Searred Blue Fin Tuna, fennel, orange, dill, olive

Chargrilled Quail, baked fig, gorgonzola, prosciutto, balsamic

To follow:

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

Roasted Hapuka, tiger prawn, cauliflower puree, pinenuts, raisins, zucchini, capers

Confit duck leg, baby lentils, beetroot remoulade, duck jus

Steak frites - Victorian grassfed Eye Fillet - "cooked pink", Café de Paris butter, pomme frites

Sides - \$14

Garden salad, radish, nectarine, hazelnut, chardonnay vinaigrette

Broccolini, feta, house made dukkha, lemon oil

Garlic roasted kipfler potatoes

To finish:

Passionfruit crème brulee, fresh mango, passionfruit

Apple tarte tatin, vanilla bean ice-cream

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

Cheese

Main Ridge Dairy Caprinella - goat's cheese

Shepherds Whey - 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

2024 Heathcote Estate Single Vineyard Fortified Shiraz \$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