

# yardbird

## THREE COURSE LIMITED A LA CARTE MENU \$95 PER PERSON

*Groups of up to 14 guests can select from this menu on the day.*

*For groups of 15+ please pre-select two dishes in each course to be served alternatively*

### ENTREE

*Please select one of the following:*

*Capocollo, fresh figs + stracciatella*

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*Tomato tonnato (heirloom tomatoes, tuna mayonnaise, crispy capers, parsley, parmesan + basil)*

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*House smoked marlin loin, pickled cucumber, crème fraîche*

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*Steak tartare (Pinnacle, eye fillet MBS2+) roast smoked bone marrow, toasted sourdough*

### MAIN COURSE

*Please select one of the following:*

*Eggplant + Persian feta, smoked Asian mushrooms, basil + filo pastry*

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*Market fish of the day (please ask your waiter)*

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*Roast free range Berkshire Pork Belly, fondant potato, pork croquette + apricot purée*

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*Charcoal grilled Black Angus hanger steak ( Jack's creek, 180 days grain fed MBS4), shallots capers, anchovies + golden raisin relish*

### DESSERT

*Please select one of the following:*

*Valrhona chocolate cremosa, caramelised banana, honeycomb + yoghurt ice cream*

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*Roast peach, vanilla ice cream + Amaretti crumbs*

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*Le Dauphin double cream cheese, quince paste, grapes + baguette*

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*Selection of Gundowing ice cream + Topolino sorbet*

### ADDITIONS

#### APPETISERS

Noisette sourdough baguette + Le Conquérant cultured butter 3.5 per person

Sobrasada + manchego croquettes (3) 15

Toolunka Creek mixed marinated Tuscan blend olives 10

Whipped cod roe + grilled flatbread 12

#### SIDES

Kipfler potatoes, butter, mint + parsley 14

Triple cooked chips + aioli 14

Charred sweetcorn, mamasita-style (chipotle mayo, cheese, lime) 10

Grilled runner beans, smoked paprika + hazelnut butter 14

Wood roast confit cauliflower, pomegranate, pumpkin seeds, tahini + yoghurt dressing 14

Salad of cos, white peach, radish, fennel + pecorino 14

*Please note all card transactions will incur a 1.4% surcharge  
20% wage surcharge on all public holidays*

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## FOUR COURSE SHARING BANQUET MENU

**\$105 per person**

*Dishes are served sharing-style*

### APPETISERS

Sobrasada + manchego croquettes

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Whipped cod roe + grilled flatbread

### ENTREE

House smoked marlin loin, duck fat hash brown potatoes, crème fraîche  
+ pickled cucumber

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Deep fried goat cheese, figs + honey

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Tomato tonnato

*(Sliced heirloom tomatoes, tuna + anchovy mayonaise, deep fried capers, basil, parsley)*

### MAIN COURSE

Porterhouse steak (Southern Ranges, grass fed MBS2+) + Roquefort butter

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Roast fillet of market fish, grilled broccolini, macadamia, chili + garlic crunch

*French fries + aioli*

*Salad of cos, fennel, white peach + pecorino*

### DESSERT

Basque cheesecake, roast peach + yoghurt ice cream

*Please note that due to the seasonality of the Yardbird menus,  
all dishes are subject to change without notice*