

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*