

yardbird

THURSDAY + FRIDAY LUNCH MENU FROM 12PM

TWO COURSES \$60PP THREE COURSE \$80 PP

ENTREE

Stracciatella, salt baked root vegetables, radicchio, mandarin + hazelnuts

Rillettes of house smoked + cured Hiramasa kingfish, pickled cucumber + crostini

Vitello tonnato

Chicken liver + foie gras parfait, onion marmalade, pickles + toasted brioche

MAIN COURSE

Chickpea fritter, grilled vegetables, sauce Romesco + goat curd

Slow cooked lamb leg, sauce vierge + Lebanese zucchini

Roast fillet of wild barramundi, cauliflower purée, grilled leek + vadouvan dressing

Roast ballotine of chicken, hispi cabbage, sherry + garlic cream

DESSERT

Dessert of the Day

Cheese of the day, quince paste, grapes + baguette

ADDITIONS

APPETISERS

Noisette sourdough baguette + Le Conquérant cultured butter 3.5 per person

Sobrasada + manchego croquettes (3) 15

Toolunka Creek mixed marinated Tuscan olives 10

Whipped cod roe + grilled flatbread 14

Half a dozen Pacific oysters, shallot vinegar + lemon 38

SIDES

French fries + aioli 10

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*