

yardbird

TWO COURSES \$70PP
THREE COURSES \$90PP

ENTREE

Please select one of the following:

Roulade of roast eggplant, peppers, basil, stracciatella cheese, tapenade + flatbread
Half a dozen Royal Miyagi Gold oysters(Boomer Bay, TAS) , shallot vinegar + lemon
Smoked eel fillet, soft boiled egg, grilled cos, anchovy mayonnaise
Chicken, jamón + chicken liver pâté, onion confit, pickles + toasted brioche
St John's roast bone marrow, grilled sourdough, parsley, shallot + caper salad
Wild caught grilled split tiger prawns (QLD) Vadouvan butter

MAIN COURSE

Please select one of the following:

Ricotta gnocchi, wood roast cauliflower, parmesan cream, truffle + hazelnut pesto
Market fish of the day
Roast fillet of wild barramundi (*Karumba, QLD*) + *petit pois à la Française*
Roast Wolki farm pasture raised chicken ballotine wrapped in Jamón, creamed spinach + grain mustard sauce
Charcoal grilled Porterhouse 250gm (Cape Grim, Tasmania, pasture fed, MBS2) + green peppercorn sauce
Charcoal grilled Hanger steak (Grandchester, QLD, 150 day grain fed) Montpellier butter + onion rings
Slow cooked lamb shoulder, braised chickpeas, pumpkin, yoghurt + dukkah

DESSERT

Please select one of the following:

Valrhona chocolate panna cotta + muscadelle poached pear
Sablé Breton, roast figs, white chocolate mousse + blackberry sorbet
Basque cheesecake, mango sorbet + fresh passionfruit
Selection of artisan cheese, quince paste, grapes + walnuts

ADDITIONS

APPETISERS

Noisette sourdough baguette + Le Conquéran cultured butter 3.5 per person
Jamón + Manchego cheese croquettes (3) 15
Toolunka Creek mixed marinated olives 10
Whipped cod roe + grilled flatbread 12

SIDES

Charred sweetcorn, Mamasita-style (*chipotle mayo, cheese + lime*) 12
Green beans, piquillo pepper + hazelnut butter 12
Roast Russet Burbank potatoes, duck fat, rosemary + garlic 11
Salad of baby cos, peach, radish + pecorino 12

***Please note all card transactions will incur a 1.4% surcharge
15% wage surcharge on all public holidays***