

yardbird

LUNCH MENU

FRIDAY'S IN DECEMBER 12PM-2:30PM

TWO COURSES - \$55PP

THREE COURSES - \$70PP

ENTREE

Please select one of the following:

San Daniele prosciutto, rock melon, grilled chilli, buffalo mozzarella, olive oil + mint

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Grilled Port Lincoln sardines, spiced cucumber + yoghurt salad

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Asparagus, truffled potato purée, slow cooked egg + parmesan

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Sweetcorn + basil velouté + goat curd

MAIN COURSE

Please select one of the following:

Chickpea pancake, grilled summer vegetables, Persian feta + sauce vierge

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Roast fillet of barramundi, cauliflower purée, shallot, caper + black olive dressing

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Roast loin of Wolki Farm pasture raised pork, silverbeet, golden raisins, garlic + pine nuts

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Confit leg of Aylesbury cross duck, paysanne salad

DESSERT

Please select one of the following:

Mango pavlova, candied pistachios + coconut ice cream

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Pear + almond tart, vanilla ice cream

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Valrhona triple chocolate brownie, cremosa + salted caramel ice cream

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Selection of ice cream or sorbet

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