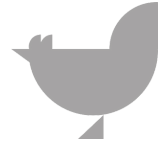


# yardbird



## VALENTINE'S DAY - WED 14TH FEB 2024

### \$120 FOUR COURSE MENU

#### APPETISERS

Truffled mushroom + taleggio croquette

Oyster tempura, whipped cod roe + pickled cucumber

#### ENTREE

*All dishes served sharing-style*

Steamed zucchini flower, ricotta stuffing, pumpkin, brown butter, sage + amaretti crumbs

Split + grilled Skull Island tiger prawn, chilli, garlic + crustacean oil

Vitello tonnato (*thinly sliced roast veal, tuna mayonnaise, parsley, lemon oil + crispy capers*)

#### MAIN COURSE

*Please select one of the following:*

Steak au Poivre (*200g grass fed eye fillet Pinnacle MBS2+*)

Roast Humpty Doo barramundi fillet, snow peas,  
shimeji mushrooms + rosemary beurre blanc

*Thrice cooked chips + aioli*

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

#### DESSERT

*Please select one of the following:*

Coeur a la crème + summer berries

Valrhona chocolate tart, caramelised white chocolate mousse + yoghurt ice cream

*Please note all card transactions will incur a 1.4% surcharge*

*Due to the menu special nature of this menu, we have limited capability to cater for dietary requirements. Please contact us prior to booking to discuss if the menu will suit your specific needs.*