

yardbird

THURSDAY 26TH OCTOBER 2023

4 COURSES WITH MATCHED WINES \$145 PER PERSON

CANAPES

Pacific oyster, chardonnay vinegar, pickled cucumber + Murray cod caviar

Provincial Black 2012 Pinot Noir Chardonnay

Baked Medjool date, Bleu des Basques cheese, jamon + guindillas

2018 Sparkling Shiraz

ENTREE

Prawn, scallop + truffle raviolo, beurre blanc + Yarra Valley salmon roe

Provincial Black 2017 Chardonnay

Provincial Black 2019 Chardonnay

MAIN COURSE

Roast porterhouse, fondant potato, porcini cream + scorched onions

Provincial Black 2021 Netherby Shiraz

2013 Cabernet Sauvignon

DESSERT

Crème caramel, golden raisins + candied orange

Classic Rutherglen Topaque

2013 Muscadelle - Botrytis

cofield 