

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

Panisse, baba ganoush, roast bullhorn peppers + whipped ricotta

Lamb rump, shallot purée, smoked tomato + olive jus

Pan fried Spanish mackerel, pickled rhubarb + horseradish cream

Roast ballotine free range chicken, porcini cream, Jerusalem artichoke + crisp pancetta

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

Autumn salad of broccoli, freekeh, cos, mustard fruits, pinenuts + ricotta salata 14

*Please note all card transactions will incur a 1.4% surcharge
20% wage surcharge on all public holidays*