

yardbird

MOTHER'S DAY MENU \$90 PER PERSON

APPETISERS

Dishes are served sharing-style for all guests to enjoy

Noisette sourdough baguette + Le Conquérant cultured butter

Toolunka Creek mixed marinated Tuscan blend olives

Crisp potatoes, smoked marlin + taramasalata

ENTREE

A choice of:

Smoked ham hock, chicken + foie gras terrine, sauce gribiche, pickles + crostini

Wood roast sugar loaf cabbage, tahini + yoghurt dressing, macadamia, chilli + garlic crunch

Tartare of yellow fin tuna, grilled leek, white anchovy + saffron dressing

MAIN COURSE

A choice of:

Grilled Swordfish loin, salmoriglio, caponata + aioli

Roast Porterhouse of beef (*grass fed, MBS2*), oxtail + onion marmalade, persillard crust

Half a roast free range chicken, bread sauce, sauté pine mushrooms, crisp bacon + jus gras

Roast potatoes, duck fat, confit garlic + rosemary salt

Salad of cos, ruby grapefruit, fennel + pecorino

DESSERT

Custard tart + raspberry ice cream

Valrhona chocolate cremosa, honeycomb, banana ice cream

Quince, ricotta beignets + yoghurt ice cream

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