

# YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

## Lunch



### SOUPS & SALADS

**SOUP DU JOUR** 10  
chef's daily creation,  
house made sourdough bread

**LOCALLY GROWN SUMMER SQUASH SALAD** GA, VEG 22  
fairwinds farms chevre, basil, charred shallot chimichurri

**CHOPPED COBB SALAD** GA 28  
iceberg, hard boiled egg, grilled chicken breast, bluecheese, double-smoked bacon, avocado, cherry tomato, pickled red onion, buttermilk dill dressing

### STARTERS

**TWICE-COOKED FRIES** GA, VEG 10  
truffle, pecorino, black garlic aioli

**MARINATED BEAN HUMMUS** VEG 16  
house-made red fife sourdough, butter, black and kidney beans with house pickles, micro herb salad

**CHILLED BABY PRAWNS & COCONUT LIME** GA, DF 28  
poached baby prawns, radish, celery root, coconut lime

**CHEESE & CHARCUTERIE** 30  
selection of local and imported meats and cheeses, mustard, pickles and crackers

### Express Lunch

**Three Course** 35  
Starter  
Chef's Daily Entree  
Seasonal Dessert



### MAINS & FLATBREADS

**CULTIVATED MUSHROOM SOURDOUGH FLATBREAD** VEG 24  
ceres oyster mushrooms, basil pesto, ricotta, bocconcini, parmesan

**HARISSA SAUSAGE SOURDOUGH FLATBREAD** 26  
spinach, ricotta, pickled red onion, tomato sauce, bocconcini

**MOULES FRITES** DF 26  
steamed pei mussels, hand cut fries, calabrian chili, house-made xo sauce

**YDB BURGER** 28  
swiss cheese, pickles, mushrooms, bacon, roasted garlic aioli, brioche bun  
+ choice of side: fries, soup or salad

**TUNA POWERBOWL** GA 30  
ahi tuna, avocado, cabbage, corn, rice edamame, tangy gochujang, sesame emulsion, prawn crackers

**STEAK FRITES** GA 30  
grilled barvette of beef, pommes frites, deepwater greens, cafe de paris butter, red wine jus