

YELLOW DOOR

CONTEMPORARY BISTRO

EST. 2013

Lunch

SOUPS & SALADS

SOUP DU JOUR

chef's daily creation,
house made sourdough bread

10

LOCALLY GROWN SUMMER SQUASH SALAD GA, VEG

fairwinds farms chevre, basil, charred
shallot chimichurri

22

CHOPPED COBB SALAD GA, VEG

iceberg, hard boiled egg, grilled chicken breast,
bluecheese, double-smoked bacon, avocado, cherry
tomato, pickled red onion, buttermilk dill dressing

28

STARTERS

TWICE-COOKED FRIES GA, VEG

truffle, pecorino, black garlic aioli

10

MARINATED BEAN HUMMUS VEG

house-made red fife sourdough, butter, black and
kidney beans with house pickles, micro herb salad

16

CHILLED BABY PRAWNS & COCONUT LIME GA, DF

poached baby prawns, radish, celery root,
coconut lime

28

CHEESE & CHARCUTERIE

selection of local and imported meats and
cheeses, mustard, pickles and crackers

30

Express Lunch

Three Course

Soup Du Jour
Chef's Daily Entree
Seasonal Dessert

35



MAINS & FLATBREADS

CULTIVATED MUSHROOM SOURDOUGH FLATBREAD VEG

ceres oyster mushrooms, basil pesto,
ricotta, bocconcini, parmesan

24

HARISSA SAUSAGE SOURDOUGH FLATBREAD

spinach, ricotta, pickled red onion,
tomato sauce, bocconcini

26

MOULES FRITES DF

steamed pei mussels, hand cut fries,
calabrian chili, house-made xo sauce

26

YDB BURGER

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

28

TUNA POWERBOWL GA

ahi tuna, avocado, cabbage, corn, rice
edamame, tangy gochujang, sesame
emulsion, prawn crackers

30

STEAK FRITES GA

grilled barvette of beef, pommes frites,
deepwater greens, cafe de paris butter,
red wine jus

30