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**SPRING 2019
(ALL \$23)**

MILK & HONEY

Butterfly Factory Fleckvieh, Fig leaf,
Vivian's honey

MUSHROOM APPLE

King Oyster Mushrooms, Smoked, Fermented &
Fortified Yarra Valley Apples

IN BLOOME

Jasmine blossom, Lilly Pilly, Afourer
mandarin, Pear Blossom

PAPERBARK

Smoked Paperbark, Mount Zero olive oil,
fermented Passionfruit

LIFE AS A WAXFLOWER

Geraldton Wax, White chocolate, Salted Berry

WEIS BAR

Lacto fermented NT mango, Clarified Flekvieh
Cream, Mango vinegar

HIGH BALLS (ALL \$18)

NOW & THEN

Wattyl wine, last Summer's fermented berries

NOT MEZCAL

Fermented, fortified & smoked Yarra Valley pear,
Strangelove pear soda

APPLEWOOD #1

Smoked Davidson plum, pepperberry,
Strangelove salted grapefruit

G(UM) & T(EA)

Strawberry gum kombucha, juniper, Strangelove light tonic

FERMENTS IN HOUSE (ALL \$18)

LILLY PILLY

30 day fermented Yarra Valley Apple, Riberry, red cabbage &
hibiscus

NORTH / SOUTH

30 day fermented NT Mango, Yarra Valley apple, honey

MEAD

12 month fermented Vivian's honeycomb & Steels Creek honey

GRAP E

WHITE

MOMENTO MORI

G \$16 B \$80
Fistful of Flowers 2019

ORE

G \$12 B \$70
Savvy B 2018

RED

BOBAR

G \$16 B \$80
Shiraz 2018

PUNK NAT

G \$14 B \$75
Pet Nat 2019

B E E R

HOP NATION \$10

Pilsner

WILD FLOWER \$10

G \$12 B \$70
Good As Gold 2019

C I D E R

FIN

G \$12 B \$70
By her side

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COFFEE
250G \$22

APPLEWOOD X BYRDI
SMOKED GIN
500ML \$90

WATTLESEED NEGRONI
100ML \$18
500ML \$75

FENNEL POLLEN SAZERAC
100ML \$20
500ML \$75

LAMINGTON
100ML \$20
500ML \$75

STRAWBERRY &
FIG LEAF GIN
100ML \$25
500ML \$80

CONE 11 X BYRDI
CERAMIC COASTER
\$30

DAILY TASTING MENU

SEASONAL FOOD AND DRINKS PAIRING

3 Course \$75
5 Course \$120

FOOD

OLIVES \$8

Warmed Mount Zero Olives

LETTUCE HEARTS \$6

Grilled Baby Gem Lettuce Hearts,
Pistachio, Riberry Vinegar

BROCCOLINI \$16

Pan Fried Broccolini & Fortified
Macadamia Cream

FLAT BREAD \$16

Smoked Flekvieh Yoghurt, Fermented
Chili, Seeds & Herbs

STRACCIATELLA \$14

Buffalo Milk & Herb Jam

SALT & VINEGAR BEANS \$10

Tempura Salt & Vinegar Green Beans

GRILLED PRAWN \$12

Harvey Bay Tiger Prawn, Garlic
Butter, Finger Lime

SMASHED PAV \$10

Smoked Meringue, Cured Egg Yolk,
Passionfruit Cream

CHEESE \$10

Riverine Blue, Vivians Honeycomb

BYRDI focusses on native produce, creating experiences reflective of the season, and not consuming beyond our means. With the help of local producers BYRDI delivers encounters of which, no two will ever be the same.

OCTOBER 2019