

LYREBIRD RESTAURANT

DINNER MENU

STARTERS

Warm Marinated Olives	7.00
Fetta Stuffed Green Olives crumbed and deep fried with aioli	8.00
Shared Plate of dip, olives, marinated vegetables, salami and lavosh	15.00

ENTRÉES

Soup	15.00
Pan Fried Sardines with roasted cherry tomatoes, basil and celery leaves	20.00
Roasted Quail with roasted pear, radicchio and balsamic glaze	20.00
Smoked Salmon Tartlet with soused leeks and watercress salad	20.00
Steamed Asparagus Salad with parmesan, Sicilian green olives, marinated artichokes and hazelnut dressing	20.00
Fresh Prawns with baby cos, avocado with Marie Rose sauce	20.00

MAINS

Seared Atlantic Salmon with shaved fennel, Spanish onion, salted lemon, chilli oil and avocado cream	35.00
Slow Roasted Sirloin with pommes anna, braised leeks and parmesan filled Swiss brown mushrooms and jus	35.00
Roasted Lamb Rump with roasted beetroots, goats' fetta and baba ghanoush	35.00
Chicken Breast with roasted garlic and kipfler potatoes, sweetcorn fritter, crème fraiche with chilli and coriander	35.00
Rare Hahndorf Venison with roasted red onions, peas and horseradish cream	35.00

SIDES

Mixed leaves, red wine dressing	10.00
Mixed greens with garlic butter and herbs	12.00
Roasted kipfler potatoes, chorizo, chilli and coriander	12.00

DESSERTS

Lemon Cream Tart 16.00
with blood orange and vanilla ice cream

Chocolate Pots 16.00
with whipped cream and hazelnut cookies

Cointreau Macerated Strawberries 16.00
with shortbread and cream

Frozen Vanilla Parfait 16.00
with a pineapple, passionfruit and mint salsa

Affogatto 14.00
with espresso, Frangelico and biscotti

Cheese served with apple, muscatels, oat cookies, and fruit toast

1 cheese	12.00
2 cheeses	16.00
3 cheeses	20.00

Giancarlo Coffee 4.00

T2 Teas 4.00

- English Breakfast
- China Jasmine
- Orange Pekoe
- Chai
- Red Fancy Fruit
- Earl Grey
- Lemongrass & Ginger
- Darjeeling
- Irish Breakfast
- Really Russian Caravan



T2