

# LYREBIRD RESTAURANT

## LUNCH MENU

<b>Soup</b> (changes daily)		15.00
<b>Pan Fried Sardines</b>		20.00
with roasted cherry tomatoes, basil and celery leaves		
<b>Roasted Quail</b>		20.00
with roasted pear, radicchio and balsamic glaze		
<b>Smoked Salmon Tartlet</b>		20.00
with soused leeks and watercress salad		
<b>Steamed Asparagus Salad</b>		20.00
with parmesan, Sicilian green olives, marinated artichokes and hazelnut dressing		
<b>Fresh Prawns</b>		20.00
with baby cos, avocado with Marie Rose sauce		
<b>Risotto</b> (changes daily)		22.00
<b>Seared Atlantic Salmon</b>		26.00
with shaved fennel, Spanish onion, salted lemon, chilli oil and avocado cream		
<b>Chicken Breast</b>		26.00
with roasted garlic and kipfler potatoes, sweetcorn fritter, crème fraiche with chilli and coriander		
<b>Sides</b>		
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
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<b>Lemon Cream Tart</b>		16.00
with blood orange and vanilla ice cream		
<b>Chocolate Pots</b>		16.00
with whipped cream and hazelnut cookies		
<b>Cointreau Macerated Strawberries</b>		16.00
with shortbread and cream		
<b>Frozen Vanilla Parfait</b>		16.00
with a pineapple, passionfruit and mint salsa		
<b>Affogatto</b>		14.00
with espresso, Frangelico and biscotti		
<b>Cheese</b> served with apple, muscatels, oat cookies, and fruit toast	1 cheese	12.00
	2 cheeses	16.00
	3 cheeses	20.00
<b>Giancarlo Coffee</b>		4.00
<b>T2 Teas</b>		4.00