

LYREBIRD RESTAURANT

SUPPER MENU

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
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Soup (changes daily)	15.00
Pan Fried Sardines with roasted cherry tomatoes, basil and celery leaves	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
Roasted Quail with roasted pear, radicchio and balsamic glaze	20.00
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Lemon Cream Tart with blood orange and vanilla ice cream	16.00
Chocolate Pots with whipped cream and hazelnut cookies	16.00
Cointreau Macerated Strawberries with shortbread and cream	16.00
Frozen Vanilla Parfait with a pineapple, passionfruit and mint salsa	16.00
Affogatto with espresso, Frangelico and biscotti	14.00
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