

## SMALL PLATES

<b>Pan fried haloumi</b> salsa verde, broad bean and mint salad	18
<b>Tuna tartare</b> Woodside goats curd, herb and crushed pea salad	22
<b>Chorizo and crispy squid</b> cauliflower puree, broad beans and lemon infused olive oil	20
<b>Vannella buffalo milk labna</b> spiced baby carrots, apricot almond quinoa salad	18
<b>Grass fed Black Angus steak tartare</b> toasted sourdough, shoestring fries and garlic aioli	22
<b>Caprese salad</b> heirloom tomato, buffalo mozzarella, basil and extra virgin olive oil	20
<b>Charcuterie plate</b> Salumi Marchetti, game terrine, toasted sourdough pear and apple chutney	22

## LARGE PLATES

<b>350g rib eye on the bone</b> horseradish, watercress and red wine jus	39
<b>Pan fried rainbow trout</b> tempura soft shell crab, eggplant puree olives, cucumber, ginger and pear salad	32
<b>Slow roasted spatchcock</b> toast puree, fried bread crumbs and fennel caper coleslaw	29
<b>Crispy skin pork belly</b> potato colcannon and buttered baby vegetables	32
<b>Soft shell fish tacos</b> corn salsa, avocado and micro herb salad	29
<b>Grilled Waygu skirt steak</b> with chimichurri	32
<b>Pumpkin fondant</b> goats curd cigars, mustard fruits and sage butter	29
<b>Whole roasted baby snapper for two</b>	42

## SIDE PLATES

8.5

Grilled corn cobs
Pea and feta salad
Italian panzanella salad
Polenta chips with truffle aioli
Brussel sprout coleslaw
Potato colcannon

## SWEET PLATES

15.5

Individual tiramisu with coffee jelly
Traditional English trifle
Chocolate salami with toasted pantone
Croissant bread and butter pudding with Baileys and vanilla ice cream
Waffle fingers, cinnamon sugar, chocolate and raspberry ripple ice cream

## CHEESE PLATE

**Hand selected cheese**  
served with lavosh, grissini, quince paste  
and dried fruits

1 cheese	16.5
2 cheeses	19.5
3 cheeses	22.5

*We believe in sourcing the highest quality ingredients to deliver the finest product on the plate.*

EAT

LYREBIRD RESTAURANT

## SPARKLING WINE

### CONTEMPORARY

BRUT NV Henschke Lenswood Blanc de Noir  
(Adelaide Hills, SA) Biodynamic

CHAMPAGNE Fleury Carte Rouge (Côtes de Bar, FR) Biodynamic

### TRADITIONAL

BRUT NV Blue Pyrenees Brut Rose (Pyrenees, Vic)

BRUT NV Kreglinger Vintage Brut 2005 (Pipers River, Tas)

PROSECCO Plozner NV (Friuli, IT)

BRUT VINTAGE Arras EJ Carr Late Disgorged 1998

### CHAMPAGNE

CHAMPAGNE Louis Roederer Brut NV

CHAMPAGNE Louis Roederer Blanc de Blancs NV

CHAMPAGNE Louis Roederer 2004

CHAMPAGNE Louis Roederer Cristal 2004

CHAMPAGNE Billecart Salmon NV Rosé

CHAMPAGNE Cuvée Dom Perignon 1998

## WHITE WINE

### CONTEMPORARY

RIESLING Neudorf 2009 (Nelson, NZ) Biodynamic

RIESLING Domaine Zind Humbrecht 2009 (Alsace, FR) Biodynamic

SEMILLON SAUVIGNON BLANC Cullen Margaret River White 2010  
(Margaret River, WA) Biodynamic

SAUVIGNON BLANC Gitton Sancerre 'Les Echeneaux' 2010  
(Sancerre, FR) Organic

SAVAGNIN Gemtree Moonstone 2010 (McLaren Vale, SA) Biodynamic

CHARDONNAY Frankland Estate Isolation Ridge 2010  
(Frankland River, WA) Organic

### TRADITIONAL

SAUVIGNON BLANC Dog Point 2010 (Marlborough, NZ)

SEMILLON SAUVIGNON BLANC Cape Mentelle Wallcliffe 2008  
(Margaret River, WA)

SEMILLON Peter Lehmann Margaret 2005 (Margaret River, WA)

RIESLING Dandelion 'Wonderland of the Eden Valley' 2011 (Eden, SA)

ARNEIS Vietti Roero 2010 (Piedmont, IT)

PINOT GRIGIO Antonuti 2010 (Friuli Grave, IT)

CHARDONNAY Houghton Wisdom 2009 (Pemberton, WA)

CHARDONNAY Craggy Range Gimblett Gravels 2010 (Hawkes Bay, NZ)

CHARDONNAY Leeuwin Estate Art Series 2008 (Margaret River, WA)

CHARDONNAY Domaine Carillon Puligny Montrachet 2008 (Burgundy, FR)

VIIGNIER Sirromet Signature Collection 2009 (Granite Belt, Qld)

DRINK

LYREBIRD RESTAURANT

## RED WINE

### CONTEMPORARY

GAMAY VISSOUX Les Griottes Beaujolais 2010 (Beaujolais, FR) Biodynamic

SYRAH Maxime Graillot Crozes Hermitage 2010 (Rhône, FR) Organic

MERLOT BLEND Cullen Mangan Vineyard 2010  
(Margaret River, WA) Biodynamic

SANGIOVESE Riecine Chianti Classico 2008 (Tuscany, IT) Organic

SHIRAZ Henschke Mount Edelstone 2008 (Eden Valley, SA) Biodynamic

### TRADITIONAL

PINOT NOIR Chard Farm Rabbit Ranch 2009 (Central Otago, NZ)

PINOT NOIR Farr Rising 2009 (Geelong, Vic)

PINOT NOIR Domaine Faiveley Mazis Chambertin 1997 (Burgundy, FR)

TEMPRANILLO Running with Bulls 2010 (Barossa, SA)

GRENACHE Domaine de la Renjarde Cotes du Rhone 2008 (Rhône, FR)

CABERNET SAUVIGNON Mitchell 2005 (Clare Valley, SA)

CABERNET SAUVIGNON Yalumba 'The Cigar' 2009 (Coonawarra, SA)

CABERNET SAUVIGNON MERLOT Petaluma 2007 (Coonawarra, SA)

SHIRAZ Barossa Valley Estate E Bass 2007 (Barossa, SA)

SHIRAZ Reynella Cellar One Reserve 2008 (McLaren Vale, SA)

CABERNET SAUVIGNON Sirromet Signature Collection 2009 (Granite Belt, Qld)

## SWEET WINES

SYLVANER Ballandean Estate Auslese (Granite Belt, Qld)

SEMILLON Margan Botrytis 2009 (Hunter Valley, NSW)

MUSCAT Henschke Noble Semillion 2008 (Eden Valley, SA)

RIESLING Frogmore Creek Iced 2008 (Coal River Valley, Tas)

SAUVIGNON BLANC, SEMILLON Chateau Suduirat 1989 (Sauternes, FR)

PINOT GRIS Sirromet Private Collection 2009 Late Harvest 750ml  
(Granite Belt, Qld)

*There is the scent of change in the world of winegrowing – a move to vineyards and wines that are greener and healthier, not just for the drinker but also for Planet Earth: low (and in some cases, NO) chemical input; insignificant, neutral and even negative carbon footprints; viticultural practices that bring life back into our soils and judicious, if any, use of preservative.*

*They can taste a little different from mainstream wines, especially the natural crew – wilder, at times more challenging, often less polished but generally imbued with greater character and a tangible sense of the place from which they sprang. They are unfamiliar tastes that should be embraced for their difference rather than damned for it. These are our 'Contemporary' wines – we encourage you to try them.*