

# LYREBIRD RESTAURANT

## DINNER MENU

### STARTERS

<b>Marinated organic olives</b> Grissini sticks	7.00
<b>Sicilian tapenade</b> on toast	8.00
<b>Dukkah and olive oil</b> condiments for organic sourdough	8.00

### ENTRÉES

<b>Soup of the day</b>	15.00
<b>Yellow fin tuna rolled in soft herbs</b> with romaine lettuce, borlotti beans, grape tomato and caper butter (GF)	24.00
<b>Asparagus and feta chilled soufflé</b> with asparagus and fennel salad, candied organic olives and sherry dressing (GF, V)	21.00
<b>Tuscan seasoned Tatiara lamb fillet salad</b> with carpaccio of beetroot, rocket, marinated artichokes and dukkah dressing (GF)	23.00
<b>Farmhouse duck and pistachio terrine</b> with raspberry vinegar glazed baby spring onion and mountain ham crisp (GF)	23.00

### MAINS

<b>Slow roasted Black Angus sirloin</b> with roasted garlic laced mash and butter beans (GF)	38.00
<b>Sage and Serrano ham wrapped chicken breast</b> with pine nut flavoured creamy polenta, capsicum jus and red onion salsa (GF)	37.00
<b>Fish of the day with prawn and tomato salsa</b> with asparagus, saffron potato, rocket and lemon dressing (GF)	39.00
<b>Smoked ricotta and wild mushroom flan</b> with watercress romesco sauce and broad beans sautéed in garlic (V)	37.00

### SIDES

Chips and aioli	8.00
Mixed leaf salad, dressed with mustard and red wine vinaigrette	8.00
Fresh summer greens with lemon and rocket-infused olive oil	8.00

## DESSERTS

<b>Chocolate fudge whip, espresso ice cream</b> with Belgian chocolate scotch finger and Frangelico syrup		<b>20.00</b>
<b>Vanilla almond cake with drunken raspberries</b> and Leatherwood honeyed mascarpone (GF)		<b>19.00</b>
<b>Mango and vanilla ice cream terrine</b> with homemade passion fruit butter and fairy floss (GF on request)		<b>18.00</b>
<b>Mojito sorbet and caramelised pineapple</b> with candied rosella flower and toasted coconut wafers		<b>17.00</b>
Cheese served with fruit loaf, oat cookies and muscatels	1 cheese	<b>15.00</b>
	2 cheeses	<b>18.00</b>
	3 cheeses	<b>21.00</b>