


LYREBIRD RESTAURANT

CUBAN MENU


ENTREES

Cuban lobster salad fried taro chips, avocado and lime relish (g)	27.00
Asado style pork belly squid salad, pomelo and shallot dressing (g)	25.00
Cigar smoked quail corn, coriander and potato pancake, wild radish	27.00
Papa rellena potatoes stuffed with chilli, sour cream and coriander, steamed callaloo, mojo sauce (v) (g)	24.00

MAINS

Lime and <i>Havana Club Anejo Blanco</i> rum flambé prawns  skewered with sugar cane, young coconut congri and minted salad (g)	42.00
Jerk seasoned baby chicken pinto beans, avocado and snow pea tendrils, capsicum jus	40.00
Slow cooked pork loin and fried rinds sweet potato croquettes, charred corn and smoked sofrito sauce	40.00
Pimiento rolls filled with shallot and paprika scented aubergine oregano and garlic puree, pumpkin tortilla, water spinach (v) (g)	38.00

DESSERTS

Espresso and treacle swirled ice cream tower candied orange, cocoa dust (g)	20.00
Coconut and lime cassava pudding salad of fresh shaved young coconut and papaya (g)	19.00
Pineapple poached in honey and black pepper mint mojito sorbet, mascarpone cream (g)	18.00
<i>Havana Club 7 year old dark rum</i> and banana flan  almond turrón and hibiscus syrup	19.00