

LYREBIRD RESTAURANT

SUPPER MENU

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

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

Chocolate fudge whip, espresso ice cream with Belgian chocolate scotch finger and Frangelico syrup	20.00
Vanilla almond cake with drunken raspberries and Leatherwood honeyed mascarpone (GF)	19.00
Mango and vanilla ice cream terrine with homemade passion fruit butter and fairy floss (GF on request)	18.00
Mojito sorbet and caramelised pineapple with candied rosella flower and toasted coconut wafers	17.00

Cheese served with fruit loaf, oat cookies and muscatels	1 cheese	15.00
	2 cheeses	18.00
	3 cheeses	21.00