

LYREBIRD

ANTIPASTI

Medley Of Olives	8
Citrus marinated warm olives served with house bread <i>(v, vg, gf)</i>	
Lyrebird Focaccia	12
House-made focaccia, with confit garlic oil & truffle buckwheat dip <i>(v, gfo)</i>	
Duck Parfait	20
served on a brioche, with house chutney, prunes & toasted hazelnuts	
Skull Island Prawn Roll	22
with yellow endive, caviar pearls & lime aioli <i>(df)</i>	
Jamon Serrano Riserva	24
Aged Serrano ham with buffalo mozzarella, vincotto, pickled garden vegetables & sourdough <i>(gfo)</i>	
Coffin Bay Oysters (4)	24
Freshly shucked, served with lemon & a classic mignonette <i>(gf, df)</i>	
Artisan Cheese Selection	24
Australian & European cheeses, accompanied by crispbread & house-made chutney <i>(vg, gfo)</i>	

PRIMI - PASTA

Strozzapreti Basil Pesto Pasta	32
with semi-dried cherry tomatoes, salted ricotta, toasted pine nuts & olive crumb <i>(vo, gfo, df)</i>	
Hand-Rolled Potato Gnocchi	35
paired with tender duck ragout & finished with Comté cheese <i>(gfo, df)</i>	
Fraser Island Spanner Crab Spaghetti	38
tossed with capers, tomato concassé & lemon zest <i>(dfo, gfo)</i>	

*(v) vegan, (vg) vegetarian, (gf) gluten free, (df) dairy free,
(vo) vegan option, (gfo) gluten free option, (dfo) dairy free option*

SECONDI - GRILL

Cone Bay Barramundi	38
served with potato horseradish rosti, pickled fennel & a warm tartare sauce <i>(gf, dfo)</i>	
Grilled Lamb Backstrap	41
served with charred leek, corn, cucumber, wattle seed tzatziki & rich lamb jus <i>(gf, dfo)</i>	
280g Wagyu 3+ Grain Fed Scotch Fillet	50
with potato gratin, slow-cooked French shallot & red wine jus <i>(gf, dfo)</i>	

SIDES

Insalata di Rucola	9
Rocket leaves & aged parmigiano salad, dressed with a balsamic vinaigrette <i>(vo, gf)</i>	
Crispy Rosemary Fries	9
served with creamy aioli <i>(vg, df)</i>	
Summer Greens	9
tossed with cacio e pepe, & a garlic lemon dressing <i>(vo, df)</i>	

DOLCI - DESSERT

Classic Tiramisu	16
Espresso-soaked savoiardi layered with mascarpone butterscotch cream, & chocolate crisps <i>(vg)</i>	
White Chocolate Cheesecake	16
topped with golden brown butter crumb, lemon myrtle & mango sorbet <i>(gfo, vg)</i>	
House-made Fruit Sorbet	16
with fresh seasonal toppings <i>(v, gfo)</i>	
Affogato Indulgence	22
Creamy vanilla ice cream served with a shot of espresso, house-made biscotti & a splash of Frangelico <i>(vg, gfo)</i>	

Your enjoyment is our reward – no tips please!