

# LYREBIRD

## ANTIPASTI

Medley Of Olives Citrus marinated warm olives <i>(v, gf)</i>	9
Lyrebird Focaccia with whipped lemon & herb butter <i>(vg, gfo)</i>	13
Casa Motta Burrata served on fresh sourdough with basil pesto, pumpkin & heirloom tomato <i>(vg, gfo)</i>	26
Mortadella Bruschetta Focaccia layered with mortadella, pistachio & stracciatella <i>(gfo)</i>	20
Wild Mushroom Arancini (5) with tomato chutney & shaved pecorino <i>(vg, dfo)</i>	22
Coffin Bay Oysters (4) Freshly shucked, served with lemon & a classic mignonette <i>(gf, df)</i>	25
Flamed Tasmanian Salmon Seared salmon with a spinach & herb sauce, pickled fennel & caviar <i>(gf, df)</i>	24

## PRIMI - PASTA

Shark Bay Crab Spaghetti tossed with capers, tomato concassé & lemon zest <i>(gfo, dfo)</i>	39
Lamb Rigatoni Slow-cooked shoulder finished with a rich lamb jus & aged pecorino <i>(gfo, dfo)</i>	38
Fresh Paccheri Pasta with pancetta, nduja, Casa Motta stracciatella combined in a tomato sauce <i>(vo, gfo, dfo)</i>	34
Pumpkin Ricotta Casarecce served with Swiss brown mushrooms, pine nuts, porcini and gorgonzola fondue <i>(gfo)</i>	33

## SECONDI - GRILL

Cone Bay Barramundi served with potato horseradish rosti, pickled fennel & a warm tartare sauce <i>(gf, df)</i>	42
Bangalow Pork Collar served with a persimmon glaze, cabbage slaw, chorizo jam, parsley & garlic sauce <i>(gf, dfo)</i>	40
280g Grain Fed Scotch Fillet with hand cut chips, baby gem & witlof salad & a creamy peppercorn sauce <i>(gf, dfo)</i>	54

## SIDES

Insalata di Rucola Rocket leaves & aged parmigiano salad, dressed with a balsamic vinaigrette <i>(vo, gf)</i>	10
Crispy Rosemary Fries served with creamy aioli <i>(vg, df)</i>	10
Seasonal Greens tossed with cacio e pepe & a garlic lemon dressing <i>(vo, df)</i>	14

## DOLCI - DESSERT

Classic Tiramisu Espresso-soaked savoiardi layered with mascarpone butterscotch cream, & chocolate crisps <i>(vg)</i>	17
Vanilla Crème brûlée served with toasted macadamia, mandarin sorbet & lemon gel <i>(vg, gf)</i>	16
House-made Fruit Sorbet with fresh seasonal toppings <i>(v, gf)</i>	16
Affogato Indulgence Creamy vanilla ice cream served with espresso, almond meal biscotti & Frangelico <i>(vg, gf)</i>	22

*(v) vegan, (vg) vegetarian, (gf) gluten free, (df) dairy free, (vo) vegan option, (gfo) gluten free option, (dfo) dairy free option*  
All seafood in the Lyrebird is Australian.

*Your enjoyment is our reward – no tips please!*