

LYREBIRD

ANTIPASTI

Medley Of Olives Citrus marinated warm olives served with fresh bread <i>(v, vg, gf)</i>	9
Lyrebird Focaccia with confit garlic oil & truffle buckwheat dip <i>(v, gfo)</i>	13
Duck Parfait served on a brioche with chutney, prunes & toasted hazelnuts	20
Skull Island Prawn Roll with yellow endive & lime aioli <i>(df)</i>	24
Jamon Serrano Riserva Aged Serrano ham with buffalo mozzarella, vincotto, pickled garden vegetables & sourdough <i>(gfo)</i>	24
Coffin Bay Oysters (4) Freshly shucked, served with lemon & a classic mignonette <i>(gf, df)</i>	25
Artisan Cheese Selection Australian & European cheeses, accompanied by crispbread & signature chutney <i>(vg, gfo)</i>	24

PRIMI - PASTA

Strozzapreti Basil Pesto Pasta with semi-dried cherry tomatoes, salted ricotta, toasted pine nuts & olive crumb <i>(vo, gfo, dfo)</i>	33
Fresh Rigatoni paired with tender duck ragout & finished with Comté cheese <i>(gfo, dfo)</i>	39
K'gari Spanner Crab Spaghetti tossed with capers, tomato concassé & lemon zest <i>(dfo, gfo)</i>	39

SECONDI - GRILL

Cone Bay Barramundi served with potato horseradish rosti, pickled fennel & a warm tartare sauce <i>(gf, dfo)</i>	42
Grilled Lamb Backstrap served with charred leek, corn, cucumber, wattle seed tzatziki & rich lamb jus <i>(gf, dfo)</i>	43
280g MB2+ 100 Day Grain Fed Scotch Fillet with potato gratin, slow-cooked French shallot & red wine jus <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
White Chocolate Cheesecake topped with golden brown butter crumb, lemon myrtle & mango sorbet <i>(vg, gfo)</i>	16
House-made Fruit Sorbet with fresh seasonal toppings <i>(v, gfo)</i>	16
Affogato Indulgence Creamy vanilla ice cream served with a shot of espresso, biscotti & a splash of Frangelico <i>(vg, gfo)</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!