

# LYREBIRD

## ANTIPASTI

Medley Of Olives Citrus marinated warm olives served with house bread <i>(v, vg, gf)</i>	8
Lyrebird Focaccia House-made focaccia, with confit garlic oil & truffle buckwheat dip <i>(v, gfo)</i>	12
Duck Parfait served on a brioche, with house chutney, prunes & toasted hazelnuts	20
Skull Island Prawn Roll with yellow endive, caviar pearls & lime aioli <i>(df)</i>	22
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>	24
Artisan Cheese Selection Australian & European cheeses, accompanied by crispbread & house-made 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>	32
House-Made Rigatoni paired with tender duck ragout & finished with Comté cheese <i>(gfo, dfo)</i>	35
Fraser Island Spanner Crab Spaghetti tossed with capers, tomato concassé & lemon zest <i>(dfo, gfo)</i>	38

## SECONDI - GRILL

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

## SIDES

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

## DOLCI - DESSERT

Classic Tiramisu Espresso-soaked savoiardi layered with mascarpone butterscotch cream, & chocolate crisps <i>(vg)</i>	16
White Chocolate Cheesecake topped with golden brown butter crumb, lemon myrtle & mango sorbet <i>(gfo, vg)</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, house-made 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*

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