

# lyrebird

## entree

Australian oysters, Venetian dressing and lemon 22.5

Fraser Island spanner crab salad, salmon pearls, wakame puree, avocado, squid ink cracker, apple jelly 22.5

Elgin Farm free range chicken terrine, parfait of liver, toasted brioche, crispy chicken skin 21  
caramelised pumpkin and sesame parfait, roast garden vegetables, parmesan cream, preserved lemon, turmeric rice cracker 18.5

## mains

seared Cone Bay barramundi, ancient grains, pea puree, yoghurt, yuzu pearls, spring salad 33.5

roasted Victorian duck breast and confit leg, orange braised endive, parsnip puree, chestnut crumble, spiced poached pear 36.5

risotto of baked beetroot, forest mushroom, crispy celeriac and sage 28.5

grass fed beef tenderloin, caramelised Jerusalem artichoke puree, crispy polenta and taleggio chips, asparagus, wattle seed, beef jus 36.5

## sides

seasonal market vegetables 9

bitter leaf and garden salad, citrus vinaigrette 9

hand cut chips, truffle and parmesan aioli 9

## dessert

lemon tart, confit citrus, yoghurt sorbet 13.5

chocolate delice, wild berries, amarena cherry gelato 14.5

Queensland mango and vanilla panna cotta, lemon myrtle, macadamia, mango sorbet 13.5

affogato, vanilla bean ice cream, espresso coffee, homemade biscotti 12

Australian and imported cheese selection, chutney, crisp breads 21.5

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## set menu

2 courses + side + glass of wine \$70    3 courses + side + glass of wine \$85

### entree

Australian oysters, Venetian dressing and lemon  
Fraser Island spanner crab salad, salmon pearls, wakame puree, avocado, squid ink cracker, apple jelly  
Elgin Farm free range chicken terrine, parfait of liver, toasted brioche, crispy chicken skin  
caramelised pumpkin and sesame parfait, roast garden vegetables, parmesan cream,  
preserved lemon, turmeric rice cracker

### mains

seared Cone Bay barramundi, ancient grains, pea puree, yoghurt, yuzu pearls, spring salad  
roasted Victorian duck breast and confit leg, orange braised endive, parsnip puree, chestnut crumble, spiced  
poached pear  
risotto of baked beetroot, forest mushroom, crispy celeriac and sage  
grass fed beef tenderloin, caramelised Jerusalem artichoke puree, crispy polenta and taleggio chips,  
asparagus, wattle seed, beef jus

### sides

seasonal market vegetables  
bitter leaf and garden salad, citrus vinaigrette  
hand cut chips, truffle and parmesan aioli

### dessert

lemon tart, confit citrus, yoghurt sorbet  
chocolate delice, wild berries, amarena cherry gelato  
Queensland mango and vanilla panna cotta, lemon myrtle, macadamia, mango sorbet  
affogato, vanilla bean ice cream, espresso coffee, homemade biscotti

### sparkling

Brut NV: Ninth Island (Tamar, TAS)

### white

Sauvignon Blanc: Yealands Single Vineyard (Marlborough, NZ)  
Chardonnay: Molly's Cradle (Hunter Valley, NSW)  
Riesling: Vertigo 25GR 2016 (Adelaide Hills, SA)

### red

Merlot: Phillip Shaw the Conductor (Orange, NSW)  
Cabernet Sauvignon: Xanadu Exmoor (Margaret River, WA)  
Tempranillo: Symphony Hill (Granite Belt, QLD)