

lyrebird

Entrée

Oysters | 26

finger lime, apple, chardonnay, lemon

Ora King Salmon | 25

avocado, sour cream, black garlic, lavosh, salmon roe, coffee, radish

Pork Belly | 24

pineapple relish, chickpea and hazelnut yoghurt, witlof, wattle seeds

Little Acre Mushroom | 23

palm heart, shallot chutney, broccoli, crisp bread

Main

200g Beef Eye Fillet | 40

garlic puree, eggplant, baba ganoush, pickled onion

Lamb Loin | 39

kofta, spring peas, asparagus, whipped goats cheese

Fish of the Day | 37

kohlrabi, sugarloaf, miso, caviar, green curry oil

Mezze Maniche Pasta | 34

tomato, basil and almond pesto, mozzarella, olive crumb, nasturtium

Side | 9

seasonal garden vegetables, bacon, fried shallots
garden salad, chardonnay dressing
chips, truffle parmesan aioli

Dessert

Lemon Myrtle Tart | 14

flamed meringue, yogurt sorbet

Crèmeux of Chocolate | 14

banana ice cream, donut

Mango & Coconut Cheesecake | 14

sorbet, brown butter crumb, salted caramel

Cheese | 21.5

artisanal cheese selection, chutney, crisp bread

Affogato | 12

vanilla bean ice cream, espresso, homemade biscotti

Set menu option:

2 courses + side + glass of wine \$75 | 3 courses + side + glass of wine \$90