

lycheebird

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

special dietary options available upon request

Set menu option:

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



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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 beverages

Sparkling

Chardonnay: Ridgemill Ellie Brut 2018 (Granite Belt, QLD)

White

Semillon Sauvignon Blanc: Clovely Estate 2017 (South Burnett, QLD)

Pinot Grigio: Ridgemill Estate 2019 (Granite Belt, QLD)


Rose Shiraz: Golden Grove Brose 2020 (Granite Belt, QLD)

Red

Barbera: Clovely Estate 2016 (South Burnett, QLD)

Cabernet Sauvignon: Xanadu Exmoor 2016 (Margaret River, WA)

Tempranillo: Symphony Hill (Granite Belt, QLD)



In Queensland, we are fortunate to have some of the finest quality produce right here on our doorstep. We work with growers and suppliers to feature local ingredients in our menus wherever possible.