

lycheebird

Entrée

Oysters | 26

finger lime, apple, chardonnay, lemon (gf, df)

Ora King Salmon | 25

avocado, sour cream, black garlic, lavosh, salmon roe, coffee, radish (gfo, dfo)

Pork Belly | 24

pineapple relish, chickpea and hazelnut yoghurt, witlof, wattle seeds (gf, dfo)

Little Acre Mushroom | 23

palm heart, shallot chutney, broccoli, crisp bread (gfo, df, v)

Main

Black Angus Striploin 200g 150 Day Grain Fed | 40

garlic puree, eggplant, baba ganoush, pickled onion (gf)

Lamb Loin | 39

kofta, spring peas, asparagus, whipped goats cheese (gf, dfo)

Fish of the Day | 37

kohlrabi, sugarloaf, miso, caviar, green curry oil (gf)

Mezze Maniche Pasta | 34

tomato, basil and almond pesto, mozzarella, olive crumb, nasturtium (gfo, veg, vo)

Side | 9

seasonal garden vegetables, bacon, fried shallots (gf, dfo, vo)

garden salad, chardonnay dressing (gf, df, v)

chips, truffle parmesan aioli (gf, dfo, veg)

gf - gluten free | df - dairy free

gfo - gluten free option | dfo - dairy free option

veg - vegetarian | v - vegan | vo - vegan option

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 (gf, veg)

Crèmeux of Chocolate | 14

banana ice cream, donut (veg)

Rhubarb Cheesecake | 14

Apple, brown butter crumble, rhubarb sorbet (gf, veg)

Mango Sorbet | 14

mango, lemon gel (gf, df, v)

Cheese | 21.5

artisanal cheese selection, chutney, crisp bread (gfo, veg)

Affogato | 12

vanilla bean ice cream, espresso, homemade biscotti (veg)

with frangelico liquor | 22

Set menu beverages

Sparkling

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

White

Sauvignon Blanc: Yealands Single Vineyard 2020 (Marlborough, NZ)

Pinot Grigio: Ridgemill Estate 2020 (Granite Belt, QLD)

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

Red

Sangiovese: 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.