

# lyrebird

## entree

- sydney rock oysters, finger lime and chardonnay vinegar dressing 22.5
- sautéed mooloolaba king prawns, mediterranean tomato coulis, fennel, basil, black olive crumb 22.5
- smoked ham hock terrine, mustard pickle, green apple, puffed skin, frisee salad 18.5
- salt baked beetroot, goats curd, pickled vegetables, wild lamb island herbs 18.5

## mains

- seared Cone Bay barramundi, poached mussels, coconut red lentil sauce, puffed grains 33.5
- corn fed chicken breast, pea puree, macadamia, morcilla, corn, spring onions, rocket 36.5
- spring greens risotto, baked ricotta, citrus, green tomato jam, brown butter crumb 28.5
- grass fed beef tenderloin, oyster mushrooms, BBQ braised Wagyu brisket, carrot puree, asparagus, 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, beetroot sorbet, raspberry 14.5
- tiramisu, crystalised coffee, ferrero rocher ice cream 13.5
- australian and imported cheese selection, chutney, muscatels, crisp breads 21.5

# lyubird

## set menu

2 courses + side + glass of wine \$70

3 courses + side + glass of wine \$85

### entree

sydney rock oysters, finger lime and chardonnay vinegar dressing  
sautéed mooloolaba king prawns, mediterranean tomato coulis, fennel, basil, black olive crumb  
smoked ham hock terrine, mustard pickle, green apple, puffed skin, frisee salad  
salt baked beetroot, goats curd, pickled vegetables, wild lamb island herbs

### mains

seared Cone Bay barramundi, poached mussels, coconut red lentil sauce, puffed grains  
corn fed chicken breast, pea puree, macadamia, morcilla, corn, spring onions, rocket  
spring greens risotto, baked ricotta, citrus, green tomato jam, brown butter crumb  
grass fed beef tenderloin, oyster mushrooms, BBQ braised Wagyu brisket, carrot puree, asparagus, 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, beetroot sorbet, raspberry  
tiramisu, crystalised coffee, ferrero rocher ice cream

australian and imported cheese selection, chutney, muscatels, crisp breads

### sparkling

Brut NV: Ninth Island (Tamar, TAS)

### white

Sauvignon Blanc: Yealand Single Vineyard 2016, Marlborough, NZ

Chardonnay: Molly's Cradle 2015, Hunter Valley, NSW

Riesling: Vertigo 25GR 2016 (Adelaide, SA)

### red

Merlot: Phillip Shaw the Conductor 2014, Orange, NSW

Cabernet Sauvignon: Sirromet 820 Ab 2015, Granite Belt, QLD

Tempranillo: Symphony Hill 2015, Granite Belt, QLD