

# L Y R E B I R D B E F O R E

Focaccia, capsicum and sundried tomato pesto dip, with capers (v, gfo) | **12**

Warm olives, mandarin, hand rolled grissini (v, gfo) | **8**

Shucked oysters (4), lemon + chardonnay vinegar, finger lime (gf, df) | **22/24**

## F I R S T P L A T E

Flathead fish finger, fermented garlic, pickled radish, lime (gf) | **20**

Buffalo milk Stracciatella cheese, served with braised radicchio,  
orange, macadamia (gfo, veg) | **22**

Spanner crab potato crostini, finger lime, caviar, lemon myrtle (gf) | **20**

Charcuterie, selection of cured meats, pickles, chutney, breads (df, gfo) | **24**

## S E C O N D P L A T E P A S T A

Rigatoni, slow cooked lamb shoulder, wattle seed crème fraiche (gfo, dfo) | **34**

Malfaldine, Moreton Bay Bug, bottarga, zucchini ribbons (gfo, dfo) | **36**

Spaghetti, calamari bolognese, Mooloolaba king prawn, chilli (df, gfo) | **32**

Truffle-infused Gnocchi with oyster mushrooms, seasoned with fresh marjoram,  
and creamy goat cheese (veg, vo, gfo, dfo) | **32**

## G R I L L

Tender barramundi accompanied with crispy artichoke, portobello  
mushrooms, parsley sauce with fish roe caviar (df, dfo, gfo) | **34**

Roasted duck leg paired with parsnip, baby corn, vanilla, and Asiago cheese,  
wrapped in a flaky spanakopita parcel (gfo, dfo) | **39**

240g prime Black Angus Scotch fillet, Lebanese eggplant,  
caramelised balsamic baby onion, crispy shallot (gf, df) | **42**

## S I D E S

Green beans, cacio e pepe (gf, dfo) | **9**

Rocket leaves, parmesan, vinaigrette (gf, dfo) | **8**

Fries, rosemary, aioli (df) | **8**

## D E S S E R T

Dark chocolate Brulée, coconut, golden milk ice cream | **16**

Tiramisu, warm churros dusted with cinnamon sugar, chocolate sauce | **14**

Poached pear, passionfruit sorbet, pineapple, meringue (gf, df, vo) | **13**

## A F T E R T H O U G H T

Affogato, house-made biscotti, Frangelico, vanilla ice-cream | **22**

Selection of Australian and European cheeses, crisp bread, chutney (gfo) | **23**

## S E T M E N U :

2 courses + glass of wine | **75**

3 courses + glass of wine | **90**

*gf - gluten free | df - dairy free  
gfo - gluten free option | dfo - dairy free option  
veg - vegetarian | v - vegan | vo - vegan option*