

# L Y R E B I R D

## B E F O R E

Focaccia, truffled mushroom dip (gfo, v) | **12**

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

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

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

Seared tuna loin, eggplant, harissa, olive crumb (gf, df) | **20**

Buffalo burrata, beetroot, radish, nasturtium (gfo, veg) | **22**

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

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

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

### P A S T A & R I S O T T O

Rigatoni, slow cooked lamb shoulder, pecorino, native cranberries (gfo, dfo) | **34**

Malfaldine, Moreton Bay Bug, herb crumb, bottarga (gfo) | **34**

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

Risotto, spring pea, baby courgette, champagne (gf, veg, vo) | **27**

## G R I L L

Barramundi, charred lemon, caviar butter sauce, watercress (gf, dfo) | **34**

Duck, parsnip, young corn, mulled cherry (gf) | **39**

Black Angus Scotch fillet 240g, served with grilled asparagus,  
watercress, lemon, red wine jus (gf, df) | **40**

## 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

Chocolate delice, pistachio, brown butter ice-cream | **14**

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*