

LYREBIRD RESTAURANT

DINNER MENU

STARTERS

Warm Marinated Olives	7.00
Fetta Stuffed Green Olives crumbed and deep fried with aioli	8.00
Shared Plate of dip, olives, marinated vegetables, salami and lavosh	15.00

ENTRÉES

Soup	15.00
Smoked Chicken Salad with roasted sweet potato, baby cos, avocado and basil and mustard dressing	20.00
Wagyu Bresaola with rocket, artichoke, parmesan, lemon and olive oil	20.00
Roasted Quail with roasted pear, witlof and crispy pancetta	20.00
Roasted Baby Beets red onion, fried goat's fetta and salsa verde	20.00
Hot Smoked Salmon lemon mayonnaise, frisee, caper, onion and parsley salad	20.00

MAINS

Confit of Duck Leg with roasted parsnip, lentils, mustard fruit and jus	35.00
Braised Beef Cheeks in Red Wine with pearl barley, carrots and fresh horseradish	34.00
Rare Hahndorf Venison with celeriac puree, green beans and redcurrant reduction	35.00
Breast of Chicken with cumin roasted pumpkin, salted lemon and mint couscous and tahini yoghurt	34.00
Seared Atlantic Salmon with pot roasted fennel, pea puree, Dutch creams and tarragon beurre blanc	35.00

SIDES

Chips and aioli	8.00
Sautéed Swiss brown mushrooms garlic and parsley	10.00
Mixed greens with butter and herbs	12.00

DESSERTS

Warm Passionfruit Pudding

with double cream and vanilla bean ice cream

16.00

Chocolate Tart

with Pedro Ximenez Sherry poached figs

16.00

Hot Apple Tart

with maple caramel sauce and praline ice cream

16.00

Vanilla Brulee

with roasted pear in Valpolicella

16.00

Affogatto

with espresso, Frangelico and biscotti

14.00

Cheese served with quince, apple, oat cookies, fruit toast

1 cheese 12.00

2 cheeses 16.00

3 cheeses 20.00

Giancarlo Coffee

4.00

T2 Teas

4.00

English Breakfast

China Jasmine

Orange Pekoe

Chai

Red Fancy Fruit

Earl Grey

Lemongrass & Ginger

Darjeeling

Irish Breakfast

Really Russian Caravan



T2