

LYREBIRD RESTAURANT

SUPPER MENU

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
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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
Hot Smoked Salmon lemon mayonnaise, frisee, caper, onion and parsley salad	20.00
Sides	
Chips and aioli	8.00
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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