

# LYRIC'S KITCHEN



Please order at the bar.

<b>Turkish Bread</b> artisan za'atar flatbread   local olive oil   toasted seeds   sea salt DF VE	8.5
<b>Roasted Cashews</b> maple syrup   shichimi   sea salt GF DF VE N	9
<b>Marinated Olives</b> mediterranean olives   garlic   chilli   oregano   basil GF DF VE add turkish bread +\$4	12
<b>Chips</b> sea salt flakes   aioli GF DF V VO	12
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<b>Broccolini</b> macadamia   salt bush dust   garlic infused oil   lemon GF N VE	17
<b>Roasted Garlic Hummus</b> chilli infused oil   parsley   local olive oil   cassava crackers GF DF VE	16
<b>Chicken Bites</b> sesame seeds   green onion   korean spicy sauce   turkish chilli GF DF	18
<b>Pumpkin &amp; Feta Arancini (4pcs)</b> napoletana sauce   aioli   parmesan   local olive oil V	18
<b>Kangaroo Tataki</b> sesame   soy   ginger   yuzu   green onion   ponzu mayo GF DF	20
<b>Roast Beetroot Salad</b> stracciatella   hazelnut   almond   orange   dukkha   swiss chard   parsley   avocado oil GF N V	20
<b>Pulled Pork Sliders (3pcs)</b> frankland river pork   brioche bun   white slaw   pickles   barbacoa sauce	25
<b>Baked Brie</b> toasted nuts   leatherwood honey   cranberries   lavosh V N	26
<b>Burrata Cheese</b> cherry tomatoes   mizuna   local olive oil   salsa verde   dukkha   grilled turkish bread N V	28
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<b>Lettuce Cups</b> cauli rice   bean shoots   mushrooms   peanuts   lemon   cucumbers   crispy shallots GF DF VE N add chicken +\$6	26
<b>Korean Chicken Burger</b> chicken thigh   brioche bun   lettuce   korean spicy sauce   cheese   chips add gluten free bun +\$3	28
<b>Mushroom Pappardelle</b> wild mushrooms   black truffle oil   garlic   white wine   parsley   cream   parmesan   chilli V add chicken +\$6	28
<b>Grilled Wedge Island Octopus</b> romesco   roast potatoes   tomatoes   fennel   smoked olive oil   gremolata GF DF N	30
<b>Steak Sandwich</b> sirloin   artisan za'atar panini   rocket   swiss cheese   red onion relish   jalapeno mayo   chips	34
<b>Roast Pork Belly</b> frankland river pork   spiced sweet potato puree   dukkha   orange   fennel   mizuna GF DF N	36
<b>Barramundi</b> celeriac puree   peperonata   garlic infused oil   char-grilled broccolini   lemon GF	38
<b>Prawn Linguine</b> shark bay tiger prawns   tomato sugo   fresh chilli   cherry tomatoes   parsley   capers DF	38
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<b>Mango Sorbet</b> coconut flakes   violet flowers GF DF V	13
<b>Sticky Date Pudding</b> warm butterscotch   pistachio crumb V N add vanilla gelato +\$3	14
<b>Hot Almond Brownie</b> icing sugar   vanilla gelato   raspberry sauce GF N V	15

Kids menu available on request.

GF - gluten free   GFO - gluten free optional   DF - dairy free   V - vegetarian   VE - vegan   VO - vegan optional  
N - contains nuts

#### Food Allergies

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Guests' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.