

Lydiard * Wine Bar

"a place to share food and fine wine"

Shared plate food

Most dishes are entree sized and are designed to be shared between 2-3 people

House made potato bread, herb oil		2.5
Freshly shucked oysters	Natural	3
	Chilli & lime	3.5
Wild mushroom croquette		3.5
Marinated 'Mt zero' olives		6.5
Prawn <i>Brik</i> pastry, avocado & herb sauce		6.5
Hand cut chips, aioli		7
Roasted half quail, crisp prosciutto & sage		8
Warm Asian greens, ginger & yellow bean sauce		12
Roasted beetroot, witlof & walnut salad, raspberry vinaigrette		12
Grilled red peppers with marinated white anchovies		12.5
Salmon & herb terrine		16
Crespelle - Italian crepe filled with pumpkin, parmesan, ricotta & sage		17.5
Crisp pork belly, quince aioli		18
Dry aged rump steak, red wine butter		18 29.5
Roast duck salad, coconut caramel & thai basil		21
Crisp fried snapper, red curry sauce, jasmine rice		26

Tasting Plate (chefs selection) 15pp

Banquet of 12 dishes to taste & share (chefs selection) 49.5pp

Sample & savour a gourmet selection of the menu (minimum 2 people)

Something sweet

Date & apple pudding, vanilla custard	12
Mandarin crème brulee	12
Blood orange jelly, strawberries, creme fraiche sorbet	12
Hot chocolate fondant, sherry ice cream	14

Tasting Dessert plate (minimum 2 people) 15pp

Cheese

Imported & local farmhouse cheese

Pyengana cheddar, Tasmania <i>(Hard, cow's milk, crumbly texture with a nutty flavour)</i>	15
Delice de Bourgogne, France <i>(White mould, cow's milk, creamy texture with a slight sour finish)</i>	15
Gorgonzola Bontazola, Italy <i>(Blue mould, cow's milk, soft & luscious in texture with a mild & slightly sweet flavour)</i>	15
Cheese selection (serves 2-3)	28

No split bills
Menu subject to change