

LYREBIRD RESTAURANT
CUBAN MENU

4 SEPTEMBER – 3 OCTOBER 2010

SET PRICED MENU	2 COURSES PLUS GLASS OF WINE	\$65.00
	3 COURSES PLUS GLASS OF WINE	\$80.00

ENTREES

Cuban lobster salad

fried taro chips, avocado and lime relish (g)

Asado style pork belly

squid salad, pomelo and shallot dressing (g)

Cigar smoked quail

corn, coriander and potato pancake, wild radish

Papa rellena potatoes

stuffed with chilli, sour cream and coriander, steamed callaloo, mojo sauce (v) (g)

MAINS

Lime and *Havana Club Anejo Blanco* rum flambé prawns



skewered with sugar cane, young coconut congri and minted salad (g)

Jerk seasoned baby chicken

pinto beans, avocado and snow pea tendrils, capsicum jus

Slow cooked pork loin and fried rinds

sweet potato croquettes, charred corn and smoked sofrito sauce

Pimiento rolls filled with shallot and paprika scented aubergine

oregano and garlic puree, pumpkin tortilla, water spinach (v) (g)

DESSERTS

Espresso and treacle swirled ice cream tower

candied orange, cocoa dust (g)

Coconut and lime cassava pudding

salad of fresh shaved young coconut and papaya (g)

Pineapple poached in honey and black pepper

mint mojito sorbet, mascarpone cream (g)

***Havana Club 7 year old dark rum* and banana flan**



almond turrón and hibiscus syrup