





Brunch

BRUNCH

Available until 2pm, on Weekends only

Freshly toasted sourdough,
cultured butter & preserve *v, dfo, gfo, vgo* 12

Soy quinoa toast, crushed avocado,
poached eggs, herb salad *v, df, gfo, vgo* 21

House crumpets, smoked salmon,
avocado, crème fraîche, hive honeycomb 27

Eggs on toast, any style *v, dfo* 16

Bacon & egg roll, crispy potato,
gruyère, spicy tomato jam 20

Crab bruschetta, crab shell mayo,
poached egg, finger lime, mint *df, gfo* 20

*Add ons: Avocado +5 | Bacon +5 |
Haloumi +6 | Smoked Salmon +10*

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option (df) dairy free

(vo) vegetarian option available (vgo) vegan option available (dfo) dairy free option available

Credit card surcharge 1.5%, 10 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.

BOTTOMLESS BRUNCH

*Available until 2pm, on Weekends only | 2 hours dining time
4 course shared feast with bottomless bubbles
(minimum 2 pp)*

G.H. Mumm Grand Cordon \$159pp

Sparkling Rosé \$105pp

Prosecco \$85pp

Mimosa & Bellini mix available on request

Soy quinoa toast, crushed avocado, poached eggs,
herb salad *v, df, gfo, vgo*

Chicken liver mousse, chive crumpets, raisin jam

King brown mushroom & pork fried rice, pea shoot,
cured egg yolk *df, gf*

Salted chocolate mousse, earl grey ice cream,
caramelised banana, lavender honey

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All Day Dining

SHARED PLATES

Choose from the below menu

5 dishes *for* \$75

7 dishes *for* \$90

ALL-DAY DINING

Sweet potato chips, tamarind yoghurt, chilli salt *gf* 10

Shoestring fries, rosemary salt, roasted garlic mayo *gf, df* 10

Broadbean hummus, grilled yoghurt flatbread, garlic,
furikake, upland cress *gf, df* 18

Fried chicken, sesame, gochujang sauce 18

Sweetcorn fritters, sriracha, smoked mozzarella 18

Chicken liver mousse, chive crumpets, raisin jam 18

Kingbrown mushroom & pork fried rice, pea shoot, cured egg yolk *gf, df* 18

Potato salad, gribiche, soft herbs *gf* 18

Beef cheek buns, red cabbage slaw, miso, fried pickle 18

Scallop ceviche, coriander, chilli, lime, tobiko *gf, df* 24

Freshly shucked oyster with today's accompaniment 1pcs/6pcs 4/24
(3pcs *for shared plates*)

Trout caviar, blini, crème fraiche 24

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Desserts
& High Cheese

DESSERTS

Donuts, honey, yoghurt, cinnamon, star anise, pistachio 14

Pandan cheesecake, coconut & kaffir lime sorbet 12

Salted chocolate mousse, earl grey ice cream,
caramelised banana, lavender honey 14

Black sticky rice, coconut, palm sugar *gf, df* 10

HIGH CHEESE

\$25pp

(minimum 2pp)

Selection of 3 types of cheeses,
lavosh oat crackers, grapes, quince,
chutney, dried fruits & nuts

Add G.H. Mumm Grand Cordon
Brut Champagne \$99

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Cocktails & Non-Alcoholic

SIGNATURES

THE HUMMINGBIRD	22
Adelaide Hills 78 Degrees Gin, St Germain, lemongrass, lemon, grapefruit bitters, egg whites	
CEREAL KILLER	22
Disaronno Amaretto, gin, Campari, passionfruit, Fruit Loops, lemon	
COCOS TRUFFLE	22
Pampero Blanco, Cacao Blanc, coconut water, lime	
VERACRUZANA	22
Tromba Tequila Blanco, aloe vera, jalapeño, lime juice, agave	
EARLY GREYHOUND	21
666 Butter Vodka, pink grapefruit, Earl Grey tea soda, Bergamot marmalade	
FLIGHT CLUB	21
Buffalo Trace Bourbon, Aperol, raspberry, lemon, maple	
KINGS & QUEENS	21
Tanqueray Gin, blackberry, lemongrass, citric solution, Angostura Bitters	

BE RESPONSIBLE

AMALFI LYFSTYLE	14
Lyre's Italian Orange, Lyre's Classico, soda	
KILLED WITH KINDNESS	16
Lyre's Amaretti, Lyre's Italian Orange, passionfruit, lemon	
LITTLE ITALY	16
Lyre's Italian Orange, pink grapefruit, lemongrass	

CLASSICS *Classics available upon request*

BEER & CIDERS

Heineken	10
James Boag's Light	8
Young Henry's Newtowner, Pale Ale	11
Sauce Peach Berliner Weisse	12
Young Henry's Cloudy Apple Cider	10
Beer - Heaps Normal Quiet XPA (<i>non-alcoholic</i>)	10

NON - ALCOHOLIC

Lyre's Non - Alcoholic G&T	10
Soft Drinks	4.50
<i>Coke, Coke No Sugar, Sprite, Ginger Ale, Lemon Lime Bitters, Soda Lime Bitters</i>	
Fever-Tree	4.50
<i>Tonic water, Aromatic Tonic water</i>	
Ginger beer	6
Purezza	5pp
<i>Sparkling, Still</i>	
Fresh orange juice	6
Cloudy apple, pineapple and grapefruit juice	6



Wine

CHAMPAGNE

NV	G.H Mumm Grand Cordon Brut Cuvée, <i>Reims, Montagne de Reims</i>	25	145
NV	G.H Mumm RSRV 4.5 Brut Grand Cru, <i>Reims, Montagne de Reims</i>		175
NV	Veuve Clicquot 'Yellow Label', <i>Reims, Montagne de Reims</i>		168
NV	Perrier-Jouët Grand Brut, <i>Épernay, Vallée de la Marne</i>	27	150
NV	Perrier-Jouët 'Blason' Rosé, <i>Épernay, Vallée de la Marne</i>	32	195
NV	Ruinart Blanc de Blancs btb, <i>Reims, Montagne de Reims</i>		290
NV	Ruinart Brut, <i>Reims, Montagne de Reims</i>		240
'07	Dom Ruinart Blanc de Blanc, <i>Reims, Montagne de Reims</i>		860
'04	Dom Ruinart Rosé, <i>Reims, Montagne de Reims</i>		920

SPARKLING

NV	First Creek 'Botanica' Brut Cuvée, <i>Orange, NSW</i>	11	50
NV	Swift Cuvée Brut, <i>Orange, NSW</i>		98
NV	Nova Vita 'Firebird', <i>Adelaide Hills, SA</i>		70
NV	Howard Park 'Jete' Brut, <i>Great Southern, WA</i>		86
'17	Three Ponds 'Neptune', <i>Hunter Valley, NSW</i>		65
'14	Oakridge Vintage Blanc de Blancs, <i>Yarra Valley, VIC</i>		115
NV	42 Degrees South Premier Rosé, <i>Coal River Valley, TAS</i>	14	75
'07	House of Arras Brut Rosé, <i>Regional Blend, TAS</i>		135
NV	Mumm Brut Prestige, <i>Marlborough, NZ</i>	14	76
NV	Kilikanoon Brut Vouvray, <i>Loire Valley, France</i>	16	85
NV	Bandini Prosecco di Valdobbiadene, Extra Dry, <i>Veneto, Italy</i>	13	65
	Lyre's Classico Italian Style Sparkling (<i>non-alcoholic</i>)		12 can

W H I T E S

'19	Leo Buring Riesling, <i>Clare Valley, SA</i>	13	60
'19	Four Winds Riesling, <i>Canberra District, ACT</i>		75
'19	Shaw & Smith Sauvignon Blanc, <i>Adelaide Hills, SA</i>		85
'19	Totara Sauvignon Blanc, <i>Marlborough, NZ</i>	13	63
'18	Joseph Cattin, Pinot Blanc, <i>Alsace, France</i>		70
'20	Pikes Luccio Pinot Grigio, <i>Clare Valley, SA</i>	13	65
'15	Galli 'Adele Range' Pinot Grigio, <i>Sunbury, VIC</i>		92
'18	Margan 'White label' Semillon, <i>Hunter Valley, NSW</i>		80
'19	Eden Road Chardonnay, <i>Tumbarrumba, NSW</i>	18	85
'20	Clandestine V Chardonnay, <i>Margaret River, WA</i>		75
'18	Jean Dauvissat Chablis, <i>Burgundy, France</i>		110
'20	Fiore Moscato, <i>Australia</i>	11	50
	Ara 0% Sauvignon Blanc, <i>Marlborough NZ (non-alcoholic)</i>	13	55

R O S É

'19	Tellurian, <i>Heathcote, VIC</i>		75
'19	Cullen 'Dancing in the Moonlight', <i>Margaret River, WA</i>	14	68
'18	Maison Saint AIX, <i>Provence, France</i>	16	80

R E D W I N E

'19	First Creek 'Botanica' Pinot Noir, <i>Central Ranges, NSW</i>		50
'18	Quartier by Port Philip Estate Pinot Noir, <i>Mornington Peninsula, VIC</i>	16	80
'18	Barone Ricasoli Chianti Classico, <i>Tuscany, Italy</i>	14	65
'16	Trediberri Langhe Nebbiolo, <i>Piedmont, Italy</i>		90
'18	Hentley Farm 'Villan & Vixen' Grenache, <i>Barossa Valley, SA</i>	14	65
'16	Lunar Apogé Côtes du Rhône Grenache Blend, <i>Rhône Valley, France</i>		75
'18	Yangarra Estate Shiraz, <i>McLaren Vale, SA</i>	16	80
'15	Kilikanoon 'Oracle' Shiraz, <i>Clare Valley, SA</i>		172
'16	Zema Estate Cabernet Sauvignon, <i>Coonawarra, SA</i>		80
'16	Juniper Small Batch Cabernet Sauvignon, <i>Margaret River, WA</i>		80



Coffee & Tea

HOT DRINKS

Coffee	5.00
<i>Flat white, Latte, Cappuccino, Long black, Mocha, Chai latte, Piccolo latte, Hot chocolate</i>	
Macchiato, Short black	4.50
Dirty chai	5.50
Additional:	.50
<i>Decaf, extra shot</i>	
Milk Options:	.50
<i>Soy, almond, oat milk</i>	
Tea (Tavalon)	6.00
<i>NYC Breakfast, Aussie Breakfast, Earl Grey, Kama Chai Sutra, Royal Chamomile, Lemongrass & Ginger, Pure Green, Jasmine Dream, Double Mint, Matcha</i>	

COLD DRINKS

Iced coffee	6.00
<i>Iced latte, Iced long black, Iced mocha, Iced chocolate</i>	