



MENU



STARTERS

[ON THE NIGHT ONLY]

ARANCINI DI RISO ALLA SICILIANA \$12 V

Smoked mozzarella tomato and basil arancini, served with a garlic mayonnaise

BRUSCHETTA \$14.50 V VV

Grilled house made bread with tomato, basil, red onions, extra virgin olive oil and sea salt

Add buffalo mozzarella \$5.5 V

CROQUETTE \$18

Ham hock and smoked paprika croquette, served with roasted capsicum, coriander and sweet corn salsa

ZUCCA ARROSTO \$18 V VV GF

Warm salad of roasted pumpkin with balsamic glazed wild figs, walnuts and baby leeks

ENTRÉE \$25

AFFETTATI MISTI

Selections of local and imported cured meat, served with marinated olives, house pickled vegetables and focaccia bread

ANTIPASTO DELLA CASA V

A Chef's selection of freshly prepared delicacies changing according to the seasons

CALAMARI

Grilled fresh local calamari served with roasted cauliflower, spelt, confit and cherry tomatoes

WHITE SICILIAN ANCHOVIES GF

White Sicilian anchovies served on a bed of shaved fennel and roasted capsicum with olive crumbs

BURRATA GF

Burrata cheese served with a salad of roasted kale, broccoli and macadamia nuts

PASTA \$30

Each of our amazing pastas is made in house from local free range eggs and selected durum wheat flour.

GNOCCHI DI PATATE V

Potato gnocchi served with your choice of either:
Napoli sauce w/- basil and fior di latte cheese (or)
Basil pesto w/- oven roasted cherry tomatoes and green beans

FETTUCCINI CON RAGOUT DI AGNELLO

Fettuccine served with rosemary lamb and aromatic vegetable ragout

MACCHERONCELLI AL GRANCHIO

Maccheroncelli served with Shark Bay crab meat, zucchini, garlic, chilli and bottarga

PAPPARDELLE CON RAGOUT D' ANATRA

Ribbon pasta served with duck, marsala wine and an aromatic vegetable ragout

V Vegetarian VV Vegan GF Gluten free

MAIN \$43

POLLO ALLA SENAPE GF

Mustard, lemon and chilli marinated 1/2 free range chicken served with porcini mushroom and Tuscan kale

FROM THE GRILL

Served with your choice of:

Sweet Potato chips (or)

Baked Potato topped with sour cream horse radish and chives (or)

Cos lettuce salad w/- lemon juice and olive oil dressing.

BISTECCA DI MANZO GF

John Dee 150 day grain fed black angus 300g Porterhouse

FILETTO DI MANZO GF

Victorian southern district grass fed 200g Eye Fillet

CONTROFILETTO DI MANZO GF

Gippsland grass fed 300g Scotch Fillet

★ Sauces – your choice of porcini mushroom sauce (or) three mustards ★

SALMON GF

Pan roasted King Ora salmon (N.Z) 200g

ADDITIONAL SAUCES

Porcini mushroom sauce \$3.50

Tomato sauce, aioli or black garlic sauce \$1.00 each

SIDES

[ON THE NIGHT ONLY]

FRIES \$10

POLENTA CHIPS \$12 V GF

w/- Parmesan, truffle oil and aioli

ROAST POTATOES \$12 V GF

w/- garlic rosemary and sea salt

CHARGRILLED TENDERSTEMS BROCCOLINI \$14 V GF

w/- black garlic, aioli

ROCKET SALAD \$14 V GF

With cherry tomato, shaved Grana Padano, olive oil and balsamic

DESSERTS \$17

CHOCOLATE HAZELNUT AND CARAMEL TART V

TIRAMISU

Mascarpone cheese with savoiardi biscuit, espresso café

VANILLA PANNA COTTA

With berry compote



www.BirdsBasement.com