

bird's
BASEMENT



MENU



★ MENU ★

ENTRÉE

SALUMI \$19

Selection of local and imported meat,
house marinated olives

ARANCINI BALLS \$10

Carnaroli rice, smoked Scamorza cheese, peas and tomatoes

ANTIPASTO \$21

Plate of assorted cheeses, dips, olives and cured meats
(vegetarian available)

BRUSCHETTA \$12

Hand-stretched focaccia bread with tomato, basil,
onion, extra virgin olive oil and sea salt

CAPRESE \$15

Heirloom tomatoes, buffalo mozzarella, olive oil,
basil and a touch of sea salt

PASTA

POTATO GNOCCHI \$21

Served with your choice of either tomato sauce,
basil, fior di latte cheese, or pesto sauce

FETTUCINE ALLA BOLOGNESE \$23

Long ribbon pasta with traditional ragu' bolognese

SPAGHETTI ALLA CARBONARA \$21

Salami, Pecorino cheese, free range eggs, black pepper

PAPPARDELLE FETTUCINE \$22

Wide ribbon pasta with porcini mushroom and cream sauce

Vegetarian

MAINS

All of our grilled items come with a choice of polenta chips, roast potatoes or wild rocket & cherry tomatoes. Our steaks are cooked with a selection of fresh herbs, served with either mushroom cream sauce or a choice of 3 mustards

300G GAMEKEEPER GRASS FED PORTERHOUSE \$39

300G GAMEKEEPER GRASS FED EYE FILLET \$55

200G GAMEKEEPER GRASS FED EYE FILLET \$45

250G GRILLED ATLANTIC SALMON \$35

Served medium rare with a homemade pesto dip and homemade aioli served with a salad

CHICKEN PORCINI \$26

Free range organic chicken breast with porcini mushrooms, pan fried with olive oil and lemon served with fresh capsicum in mint and olive oil

THE BB BURGER \$23

120g Gamekeepers grassfed minced porterhouse on a home made bun, with cheese, fresh tomato, green salad, special BWC sauce, onion and capsicum. Served with chips

SIDES

FRIES \$9

POLENTA CHIPS \$10 

With parmesan and truffle oil under polenta chips

ROAST POTATOES \$11 

With parmesan, wild mashroom, truffle dressing

CHARGRILLED TENDERSTEM BROCCOLI \$11 

With black garlic, aioli

RUGHETTA E POMODORINI DI CAMPO \$9 

Wild rocket and organic cherry tomato salad

DESSERTS

CALZONE \$16 

Banana and Nutella

TIRAMISU \$15 

Mascarpone cheese with Savoiard biscuit, espresso café

PANNA COTTA \$16 

Chocolate panna cotta served with berry compote

CREMA FRITTELLE \$15 

With cream and jam

 Vegetarian



www.BirdsBasement.com