

DAIRY FREE MENU

Allergen cross contaminations may be present. Please check with wait staff should you have an allergy or if you require a 'Dairy Free Option upon request **DFO**' menu item.

ENTREES

WARM MARINATED OLIVES \$13.5 **VGN** **GF**

EDAMAME \$16

served with tamari and ginger sauce **VGN** **GF**

BEETROOT TARTARE \$23

a bed of rocket drizzled with lemon, topped with vegan feta and orange **VGN** **GF**

MISO EGGPLANT \$24

marinated oven roasted miso eggplant cubes topped with sesame seeds **VGN** **GF**

FRIED CALAMARI \$25

with a lemon, fennel & dill slaw and aioli **DF**

DUO OF DIPS \$24

baba ghanoush and fire roasted capsicum with grilled flatbread **VGN**

SIDES \$16

green beans with ginger and tamari **VGN** **GF**

vegetables with lemon dressing **VGN** **GF**

lemon, fennel & dill slaw **VGN** **GF**

mashed coconut sweet potato **VGN** **GF**

rosemary confit potatoes **VGN** **GF**

chips with vegan aioli **VGN**

sweet potato fries with vegan aioli **VGN**

MAINS

VEGETABLE FRIED RICE \$32

green beans, carrot, red capsicum, peas, ginger tamari sauce coriander **VGN** **GF**

VODKA PENNE \$32

red chili, vodka, tomato and creamy coconut sauce with basil **VGN**

CHICKPEA & VEGETABLE CURRY \$32

a mild tomato and coconut chickpea curry with green beans, capsicum and zucchini served with turmeric basmati rice **VGN** **GF**

BIRD'S BURGER \$33

(**DFO** upon request)

beef patty, cheese, bacon, egg, tomato, beetroot, lettuce served with chips and aioli (**DFO** cheese removed / add vegan cheese)

VGN Vegan (includes dairy free) **GF** Gluten Free **DF** Dairy Free **DFO** Dairy Free Option

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DAIRY FREE MENU. This is a sample menu as of March 2025. Ingredients may be subject to changes. Please check with wait staff should you have an intolerance or an allergy.

BIRD'S MIGHTY BURGER \$48

(**DFO** upon request)

two beef patties, double cheese, double bacon, two eggs, tomato, beetroot, lettuce served with chips and aioli (**DFO** cheese removed / add vegan cheese)

BIRD'S VEGAN BURGER \$33

plant-based protein patty, vegan cheese, tomato, beetroot and lettuce served with chips and vegan aioli **VGN**

GRILLED BARRAMUNDI FILLET \$48

served with wild rice, marinated and roasted cauliflower and a turmeric, lime and coconut sauce **GF DF**

CHARGRILLED 200G FILLET MIGNON \$59

served with grilled seasonal vegetables, confit potatoes and red wine jus **GF DF**

DESSERTS

LEMON SORBET \$18

lemon sorbet served in a lemon shell, topped with fresh mint **VGN GF**

CHOCOLATE MOUSSE \$19

a rich, velvety and solid vegan chocolate mousse blended with cacao and coconut cream topped with edible gold leaves **VGN GF**

ISPAHAN PANNA COTTA \$21

layered raspberry and lychee panna cotta with lychee rose gel and sliced lychee **VGN GF**

PANDAN TRIFLE \$22

layers of vanilla sponge filled with pandan custard and coconut jelly with diced lychee, topped with vegan meringue and toasted coconut flakes **VGN**

VEGAN MINI DESSERT PLATTER \$22

three miniature desserts each served in a shot glass: Pandan Trifle, Ispahan Panna Cotta and Chocolate Mousse **VGN**

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