

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 \$12.5 **VGN** **GF**

EDAMAME \$16

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

BETROOT TARTARE \$22

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

MISO ROASTED EGGPLANT \$23

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

ARANCINI BALLS \$22

vegan mozzarella, broccoli, mushroom and Romesco sauce (4) **VGN**

FRIED CALAMARI \$23

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**

onion rings with spicy mayonnaise **V** **DF**

sweet potato fries with vegan aioli **VGN**

MAINS

VEGETABLE FRIED RICE \$31

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

SPICY VODKA PENNE \$31

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

CHICKPEA & VEGETABLE CURRY \$31.5

a mild tomato and coconut chickpea curry with green beans, capsicum and zucchini

served with turmeric basmati rice **VGN** **GF**

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

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BIRD'S BURGER \$32.5

(**DFO** upon request)

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

BIRD'S MIGHTY BURGER \$45

(**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 \$32.5

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

GRILLED BARRAMUNDI FILLET \$42

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

GRILLED SALMON FILLET \$43

served with rosemary confit potatoes, green beans and a ginger and pea puree **GF DF**

CHARGRILLED 250G FILLET MIGNON \$58

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

WAGYU 50G FILLET \$49 PER 50G

grilled wagyu served with three sauces: English mustard, French mustard, and chef's special tamari and garlic sauce **GF DF**

DESSERTS

Desserts are made in house by our pâtissière chef

LEMON SORBET \$16

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

CHOCOLATE MOUSSE \$18

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

ISPAHAN PANNA COTTA \$19

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

PANDAN TRIFLE \$21

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

DESSERT PLATTERS

VEGAN MINI DESSERT PLATTER \$21

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

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