



## ENTRÉES

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**WARM MARINATED OLIVES** **VGN** **GF** \$12.5

**BRUSCHETTA** \$18

diced cherry tomatoes, onion, basil, balsamic glaze  
on four crostinis **VGN**

**KALAMATA CROSTINIS** \$18

finely chopped Kalamata olives with cream cheese on four crostinis **V**

**BEETROOT & ORANGE SALAD** \$17

with vegan feta, rocket and a lemon dressing **VGN** **GF**

**HOMEMADE ARANCINI BALLS** \$20.5

with vegan cheese, mushrooms, broccoli and Romesco sauce (4) **VGN**

**FRIED CALAMARI** \$21

served with lemon, rocket, fennel slaw and aioli **DF**

**BAKED HALOUMI** \$21

served with honey and sauteed brown and shimeji mushrooms **V** **GF**

**PANKO SHRIMP** \$22

breadcrumbed fried shrimp served with rocket and tartar sauce

**DUO OF DIPS** \$23

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

**BLUE SWIMMER CRAB ROLLS** \$26

fried crab in a caper, celery and dill remoulade  
in mini bread rolls (2)

## SIDES

\$14

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Grilled seasonal vegetables with lemon dressing **VGN** **GF**

Grilled green beans with lemon dressing **VGN**

Confit potatoes **VGN** **GF**

Chips with vegan aioli **VGN**

Sweet potato fries with vegan aioli **VGN**

Onion rings with spicy mayonnaise **V**

**V** Vegetarian **VGN** Vegan **GF** Gluten Free **DF** Dairy Free

## MAINS

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### **PENNE ARRABBIATA \$29**

braised eggplant, olives and capsicum in a  
homemade spicy tomato sauce **VGN**

### **CHICKEN BREAST \$32**

stuffed with sundried tomato and mild cheddar cheese  
served with green beans, coconut mashed sweet potato and  
a lemon, butter and parsley sauce **GF**

### **CHICKPEA & VEGETABLE CURRY \$29.5**

chickpeas and seasonal vegetables in a homemade creamy  
mild coconut-based curry served with turmeric basmati rice **VGN GF**

### **TRUFFLE & MUSHROOM PAPPARDELLE \$31**

Truffle and wild mushroom pappardelle tossed with a creamy  
garlic, anchovy and truffle sauce. This dish pairs excellently  
with Brunello di Montalcino wine.

### **BIRD'S BURGER \$29.5**

beef patty, cheese, bacon, egg, tomato, beetroot,  
lettuce served with chips and aioli

### **BIRD'S MIGHTY BURGER \$44**

two beef patties, double cheese, double bacon, two eggs,  
tomato, beetroot, lettuce served with chips and aioli

### **BIRD'S VEGAN BURGER \$29.5**

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

### **LAMB RAGU \$34**

succulent lamb braised with onions, pappardelle pasta  
in a homemade red wine and tomato based sauce  
served with shaved parmesan on the side

### **GRILLED BARRAMUNDI FILLET \$38.5**

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

### **CHARGRILLED 250G FILLET MIGNON \$56**

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

### **WAGYU 200G FILLET \$94**

served with creamy coconut mashed sweet potato,  
grilled seasonal vegetables and red wine jus **GF DF**