



## ENTRÉES

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

**BRUSCHETTA** \$21

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

**KALAMATA CROSTINIS** \$19

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

**BETROOT & ORANGE SALAD** \$19

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

**HOMEMADE ARANCINI BALLS** \$22.5

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

**FRIED CALAMARI** \$23

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

**BAKED HALOUMI** \$23

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

**PANKO SHRIMP** \$24

breadcrumbs fried shrimp served with rocket and tartar sauce

**DUO OF DIPS** \$24

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

**BLUE SWIMMER CRAB ROLLS** \$28

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

## SIDES

\$16

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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

The following applies to all food and beverage items purchased at Bird's Basement and Jazz Corner Restaurant and Bar: A 10% surcharge applies on Saturdays due to weekend wage rates, and a 15% surcharge on public holidays. Merchant fees are additional and will be charged as follows: VISA and MASTERCARD 1%, AMEX 1.7% FPOS 0.25%. These are estimates and are adjusted dynamically according to daily bank rates.

# MAINS

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## **PENNE ARRABBIATA \$31**

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

## **CHICKEN BREAST \$34**

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 \$31.5**

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

## **TRUFFLE & MUSHROOM PAPPARDELLE \$34**

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

## **VODKA RIGATONI \$32**

Rigatoni with a spicy tomato and vodka sauce, enriched with cream, parmesan and fresh basil **V**

## **BIRD'S BURGER \$32.5**

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

## **BIRD'S MIGHTY BURGER \$46**

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

## **BIRD'S VEGAN BURGER \$32.5**

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

## **LAMB RAGU \$37**

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 \$42**

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

## **CHARGRILLED 250G FILLET MIGNON \$58**

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

## **WAGYU 50G FILLET \$50 PER 50G**

Grilled served with three sauces **GF DF**

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