

ENTREES

WARM MARINATED OLIVES 14 **VGN** **GF**

EDAMAME 16

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

BEETROOT TARTARE 25

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

FENNEL & DILL SALAD 25

sliced fennel, rocket, parmesan, cucumber and
dill with a zesty lemon and oil dressing **V** **GF**

PANKO SHRIMP 26

breadcrumbs fried shrimp served with lemon, rocket and tartar

MUSHROOM CROSTINIS 25

rich savoury forest mushroom pate served on four crostinis **VGN** **GFO**

FRIED CALAMARI 26

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

MISO EGGPLANT 25

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

DUO OF DIPS 26

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

SIDES 18

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

vegetables with lemon dressing **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**

onion rings with spicy mayonnaise **V**

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

Allergen cross contaminations may be present. A 10% surcharge applies on Saturdays and a 15% surcharge applies on both Sundays and public holidays. Card payment surcharges may apply.

MAINS

VEGETABLE FRIED RICE 32

green beans, carrot, red capsicum, peas, ginger, tamari and coriander **VGN GF**
(add chicken 8)

VODKA PENNE 34

red chili, vodka, tomato and creamy coconut sauce with basil **VGN GFO**
(add dairy parmesan 3 **V**)

CHICKPEA & VEGETABLE CURRY 34

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

BIRD'S BURGER 35

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

BIRD'S MIGHTY BURGER 49

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

BIRD'S VEGAN BURGER 35

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

STUFFED CHICKEN BREAST 38

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

TRUFFLE & MUSHROOM PAPPARDELLE 42

a creamy garlic, anchovy and truffle sauce. This dish complements
a Brunello di Montalcino wine **GFO**

LAMB RAGU 46

succulent lamb braised with onions, pappardelle pasta in a red wine
and tomato sauce served with a side of parmesan **GFO**

GRILLED BARRAMUNDI FILLET 49

served with creamy coconut mashed potato, 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**

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