

ENTREES

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

EDAMAME \$16

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

BEETROOT 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**

PANKO SHRIMP \$24

breadcrumbs fried shrimp served with lemon, rocket and tartar

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**

BLUE SWIMMER CRAB ROLLS \$28

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

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**

sweet potato fries with vegan aioli **VGN**

V Vegetarian **VGN** Vegan **GF** Gluten Free **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 \$31

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

SPICY VODKA PENNE \$31

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

TRUFFLE & MUSHROOM PAPPARDELLE \$34

a creamy garlic, anchovy and truffle sauce. This dish pairs
excellently with Brunello di Montalcino wine

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**

BIRD'S BURGER \$32.5

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

BIRD'S MIGHTY BURGER \$45

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**

STUFFED CHICKEN BREAST \$34

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

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**

LAMB RAGU \$37

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

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**

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