

ENTREES

WARM MARINATED OLIVES \$13.5 **VGN** **GF**

EDAMAME \$16

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

BEETROOT TARTARE \$23

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

MUSHROOM CROSTINIS \$23

rich savoury forest mushroom pate served on four crostinis

PANKO SHRIMP \$25

breadcrumbs fried shrimp served with lemon, rocket and tartar

FRIED CALAMARI \$25

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

MISO EGGPLANT \$24

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

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**

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 \$32

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

VODKA PENNE \$32

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

CHICKPEA & VEGETABLE CURRY \$32

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

BIRD'S BURGER \$33

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

BIRD'S MIGHTY BURGER \$48

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

BIRD'S VEGAN BURGER \$33

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

STUFFED CHICKEN BREAST \$36

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 \$38

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

LAMB RAGU \$44

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

GRILLED BARRAMUNDI FILLET \$48

served with wild rice, 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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