

ENTREES

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

EDAMAME \$16

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

BETROOT 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 **VGN**

PANKO SHRIMP \$25

breadcrumbsed 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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DESSERTS

Desserts are made in house by our pâtissière chef

LEMON SORBET \$18

lemon sorbet served in a lemon shell, topped with fresh mint **VGN GF**

CHOCOLATE MOUSSE \$19

a rich, velvety and solid vegan chocolate mousse blended with cacao and coconut cream topped with edible gold leaves **VGN GF**

ISPAHAN PANNA COTTA \$21

layered raspberry and lychee panna cotta with lychee rose gel and sliced lychee **VGN GF**

HUMMINGBIRD'S BASEMENT CAKE \$21

spiced banana-pineapple cinnamon cake with cream cheese montée with vanilla ice cream and white chocolate bark **V**

TROPICAL CHEESECAKE \$22

smooth and creamy tropical cheesecake topped with lime crisp, dried mango, dried pineapple and white chocolate crumbs **V GF**

PANDAN TRIFLE \$22

layers of vanilla sponge filled with pandan custard and coconut jelly with diced lychee, topped with vegan meringue and toasted coconut flakes **VGN**

BIRD'S CHOCOLATE TORTE \$22

moist chocolate torte with a layer of apricot jam and hints of rum covered in a dark chocolate gaze with Chantilly cream **V A**

DESSERT PLATTERS

MINI DESSERT PLATTER \$22

three miniature desserts each served in a shot glass: Hummingbird's Basement cake, Chocolate Mousse and Tropical Cheesecake **V**

VEGAN MINI DESSERT PLATTER \$22

three miniature desserts each served in a shot glass: Pandan Trifle, Ispahan Panna Cotta and Chocolate Mousse **VGN**

THREE CHEESE PLATTER \$31.5

aged red cheddar, cheddar and brie with quince paste, dried apricot preserves, grilled bread and lavosh crackers (gluten free option available upon request **GFO**)

V

GRAND DESSERT TIER \$139

an impressive variety of seven desserts: Lemon sorbet, Chocolate Mousse, Ispahan Panna Cotta, Hummingbird's Basement Cake, Tropical Cheesecake, Pandan Trifle and Bird's Chocolate Torte **V**

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