



DINING

SMALL PLATES

OYSTERS / PACIFIC OYSTERS \$5 EA
natural – ponzu vinaigrette, tobiko **GF**

KARAAGE \$16
mayonnaise, shichimi

VEGETABLE GYOZA \$14
chilli, soy vinaigrette (5pc) **VGN**

PRAWN GYOZA \$16
chilli, soy vinaigrette (5pc)

CALAMARI \$18
mayonnaise, shichimi

SWEET MISO ROASTED BEETROOT \$14
herb puree, pickled beets, garden herbs,
vegan cheese **VGN GF**

SOFT SHELL BLUE SWIMMER CRAB ROLLS \$19
celeriac remoulade (2pc)

ARANCINI BALLS \$16
seaweed, broccoli and vegan cheese **VGN**

YELLOWFIN TUNA CARPACCIO \$27
ponzu, lime olive oil, watercress, crisps **GF**

MISO GRILLED QUAIL \$24
gem lettuce, radish salad, lime **GF**

HIROMASA KINGFISH SASHIMI \$24
yuzu olive oil, daikon, shiso **GF**

MAIN SIZE

AGEDASHI TOFU \$28
eggplant caponata, shiso, steamed
short grain rice **VGN GF**

JAPANESE STYLE CHICKEN CURRY \$31
panko chicken, seasonal vegetables,
steamed short grain rice

HOUSE MADE NOODLES \$27
soy, garlic, shiitake, ginger, wild mushrooms **VGN**

JAPANESE EGGPLANT \$27
yuzu miso sauce, mizuna **VGN GF**

CRISPY DUCK SALAD \$31
soba, Asian style slaw, honey soy vinaigrette

VEGAN JAPANESE STYLE CURRY \$29
seasonal vegetables, steamed short grain rice **VGN GF**

BARRAMUNDI FILLET \$38
eggplant & capsicum piperade, shiso **GF**

VICTORIAN LAMB RUMP \$47
smoked pomme puree, labna, charred leek **GF**

SOUTHERN RANGES SIRLION \$55
spinach puree, green spring onion,
smoked pomme puree, bordelaise **GF**

MISO BLACK COD \$58
pickled raddish salad, served with soba or
steamed short grain rice **GFO**

SIDES

Chips, soy mayonnaise **VGN** \$12

Charred brassicas, sesame vinaigrette **VGN GF** \$12
Raw seasonal baby vegetables, yuzu miso mayonnaise,
toasted sesame **VGN GF** \$12

Spinach salad, sesame vinaigrette **VGN GF** \$12

Seasonal vegetables **VGN GF** \$12

Steamed Japanese short grain rice **VGN GF** \$6

DESSERTS

DESSERT PLATTER \$26
tiramisu, maple donuts, matcha ice cream **V**

DONUTS \$15
spiced maple syrup, star anise, cinnamon (9pc) **VGN**

V Vegetarian
GF Gluten Free
VGN Vegan
GFO Gluten Free Option



DRINKS

BEER & SPIRITS

BEER & CIDER

On tap (425ml serve)	
» Furphy (Brewed in Geelong Australia, ABV 4.4%)	\$11
» Little Creatures Pale Ale (Classic American Style ABV: 5.2%; Malt)	\$13
» Kirin Megumi's (Meaning 'gift' in Japanese, ABV 4.5%)	\$13
» Brooklyn Lager Brewery U.S.A New York's "hometown" Lager ABV: 5.2%	\$13
» Pipsqueak Apple Cider (Victoria Australia, ABV 5.2%)	\$12
James Boags (Premium Light Beer, Bottle 375ml, ABV 2.7%)	\$8

APERITIVI

Aperol (45ml)	\$9
Campari (45ml)	\$10
Cinzano Bianco (60ml)	\$10
Cinzano Rosso (60ml)	\$10
Cinzano Extra Dry (60ml)	\$10

VODKA

Skyy	\$9.5
Stolichnaya	\$10
Van Gogh triple wheat	\$11.5
Belvedere	\$12
Grey Goose	\$14.5
Crystal Skull Vodka	\$17

GIN

Gordon's	\$9.5
Tanqueray	\$10.5
Bombay Sapphire	\$10.5
The West Wind "The Sabre"	\$11
Hendricks	\$15.5
Tanqueray No. Ten	\$15.5

TEQUILA

Espolón Blanco	\$10
Espolón Reposado	\$10
Patron Café XO	\$15
Suza Gold Tequila	\$10

RUM

Havana Club 3yo	\$9.5
Sailor Jerry	\$10
Captain Morgan Spiced Gold	\$10
Havana Club 7yo	\$10.5
Appleton Extra 12yo	\$15
Ron Zacapa 23yo	\$20
Bati Dark Rum	\$9

BOURBON

Jim Beam	\$9.5
Wild Turkey	\$10.5
Maker's Mark	\$11
Buffalo Trace	\$11
Woodford Reserve	\$12
Blanton's Private Reserve Single Barrel	\$14

WHISKEY

Canadian Club	\$10
Jameson	\$10.5
Jack Daniels No. 7	\$10.5
Jack Daniels Single Barrel	\$19
Wild Turkey Rye	\$11

SCOTCH BLENDED

Johnnie Walker Red Label	\$9.5
Johnnie Walker Black Label	\$11
Johnnie Walker Blue Label	\$39
Haig Dimple 15yo	\$14
Chivas Regal 12yo	\$12
Chivas Regal 18yo	\$17.5

SCOTCH SINGLE MALT

Glenfiddich 12yo	\$14
Bowmore Legend	\$16
Glenmorangie 10yo	\$13
Ardbeg 10yo	\$17
Laphroaig 10yo	\$16
Highland Park 18yo	\$35
Oban 14yo	\$24
Lagavulin 16yo	\$25

COGNAC

Hennessy VS	\$13
Remy Martin VSOP	\$16
Napoleon Bust Brandy	\$14
Courvoisier XO	\$35

OTHER LIQUEURS

Penfolds Club Tawny Port	\$10
Amaro Montenegro	\$10
Amaro Averna	\$10
Bailey's Irish Cream	\$9.5
Chambord	\$10
Cointreau	\$10.5
Disaronno Amaretto	\$9
DOM Benedictine	\$12
Drambuie	\$12
Frangelico	\$9.5
Green Fairy Absinth	\$12
Galliano Vanilla Sambuca	\$10
Galliano Black Sambuca	\$10
Galliano Sambuca	\$10
Molinari White Sambuca	\$12
Grand Marnier	\$12
Kahlua	\$9.5
Licor 43	\$10
Malibu	\$9.5
Maraschino	\$11
Midori	\$9.5
Soho Lychee Liqueur	\$9.5
Southern Comfort	\$9.5
St. Germain Elderflower Liqueur	\$11.5
Bols Triple Sec Curacao	\$5.5

NON-ALCOHOLIC

SOFT DRINK

Coke, Diet Coke, Sprite, Dry Ginger Ale, Lift, Soda water, Tonic water, Lemon, lime & bitters

WATER

Acqua Panna spring water 500ml
San Pellegrino sparkling mineral water 500ml

JUICE

Orange, Apple, Cranberry, Pineapple

COFFEE

Brother Thomas Espresso
All other coffees

TEA

Chamomile, Earl Grey, English Breakfast,
Lemongrass Ginger Turmeric, Peppermint



WINE LIST

BY THE GLASS

SPARKLING & CHAMPAGNE (100ML)

Laurent Perrier Champagne La Cuvée	25
Pizzini – Prosecco, King Valley Vic	17

RED (150 ML)

Poggio Dei Principi – 100% Sangiovese - Emilia Romagna, Italy	10
Howard Vineyard – Clover Cabernet Sauvignon – Adelaide Hills, SA	13.5
Wirra Wirra – Catapult Shiraz – McLaren Vale, SA	15.5
Chateau des Vergers – Gamay Beaujolais Villages – Lantignie, France	12.5
Red Hill Estate -- Pinot Mornington Peninsula Victoria	13

WHITE (150 ML)

Poggio Dei Principi Pinot Grigio DOC Veneto Italy	10
Mahi Wines – Sauvignon Blanc – Marlborough, NZ	14
Red Hill Estate Chardonnay Mornington Peninsula Victoria	13
Pizzini Riesling King Valley Victoria	13.5
Kasaura Pecorino DOC Abruzzo Italy	14

ROSE (150 ML)

Medhurst Rose 2021, Yarra Valley, VIC	14
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SHERRY (60 ML)

Emilio Lustau – Pedro Ximenez “San Emilio” – Spain	14
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Wine List as of March 2019 Bird's Basement.

Ask your waiter or bar staff for the current vintage in any wine of interest.

BY THE BOTTLE

ITALIAN

RED

Poggio Dei Principi – 100% Sangiovese - Emilia Romagna, Italy	42
Cantina Zaccagnini – Kasaura Montepulciano d'Abruzzo – Abruzzo, Italy	59
Vinicola Palama – Kala Primitivo del Salento – Puglia, Italy	99
Paolo Cali – Jazz Nero d'Avola – Sicilia, Italy	78
Agricola Punica Montessu – Isola dei Nuraghi IGT Carignano – Sardegna, Italy	78
Marchesi Antinori – La Braccasca Rosso di Montepulciano – Toscana, Italy	58
Vagnoni – Chianti Colli Senesi DOCG – Toscana, Italy	59
San Felice – Chianti Classico DOCG – Toscana Italy	84
Produttori del Barbaresco – Barbaresco DOCG – Piemonte, Italy	182
Castello di Ama – Chianti Classico Riserva Gran Selezione San Lorenzo – Toscana, Italy	235
Renato Ratti – Barolo Marcanasco DOCG – Piemonte, Italy	260
Mastrojanni – Brunello Montalcino DOCG – Toscana, Italy	289

WHITE

Poggio Dei Principi Pinot Grigio DOC Veneto Italy	50
Pala i Fiori – Vermentino – Sardegna, Italy	48
Tiefenbrunner – Pinot Bianco – Alto Adige, Italy	66

VARIOUS

Furlan – Prosecco Treviso DOC – Veneto, Italy	69
Dogliotti – La Caudrina Moscato d'Asti DOCG 500ml – Piemonte, Italy	65

FRENCH

RED

Chateau des Vergers – Gamay Beaujolais Villages – Lantignie, France	45
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CHAMPAGNE

Laurent Perrier – Champagne La Cuvée – Champagne, France	169
Laurent Perrier – Champagne Cuvée Rosé – Champagne, France	299
Laurent Perrier – Champagne Brut Millésimé 2006 – Champagne, France	245

AUSTRALIAN & NEW ZEALAND

RED

Red Hill Estate – Pinot Noir – Mornington Peninsula, VIC	49
TarraWarra Estate – Pinot Noir – Yarra Valley, VIC	68
Hinton Hill Country – Pinot Noir, Central Otago, NZ	76
Leeuwin Estate – Prelude Vineyards Cabernet Merlot – Margaret River, WA	72
Fox Creek – Merlot, McLaren Vale, SA	59
Bleasdale Vineyards Second Innings Malbec Langhorne Creek SA	55
Howard Vineyard – “Clover” Cabernet Sauvignon – Adelaide Hills, SA	51
Howard Park Leston – Cabernet Sauvignon, Margaret River, WA	99
Wirra Wirra – “Catapult” Shiraz – McLaren Vale, SA	62
West Cape Howe – “Two Steps” Shiraz – Mount Barker, WA	70
Chateau Tanunda – “The Bethanian” Shiraz – Barossa Valley, SA	67
Mount Langhi “Cliff Edge” – Shiraz, Grampians, VIC	79

WHITE

Pizzini Riesling King Valley Victoria	52
Leeuwin Estate – “Art Series” Riesling – Margaret River, WA	72
Petaluma – “Hanlin Hill” Riesling – Clare Valley, SA	75
Medhurst – Sauvignon Blanc – Yarra Valley, VIC	59
Howard Park – “Miamiup” Semillion Sauvignon Blanc – Margaret River, WA	63
Mahi Wines – Sauvignon Blanc – Marlborough, NZ	51
Red Hill Estate – Chardonnay – Mornington Peninsula, VIC	49
Petaluma – “White Label” Chardonnay – Adelaide Hills, SA	65
TarraWarra Estate – Chardonnay – Yarra Valley, VIC	69

SPARKLING

Pizzini – Prosecco, King Valley Vic	56
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COCKTAILS

BY PANOS LOUKOPOULOS

CHARLIE PARKER

\$21

Just like the highly influential jazz soloist, Charlie Parker will have you mesmerised from the first sip. Featuring fruity grapefruit and lime harmonies enriched with saline, with this cocktail you'll be-bopping all night long!

- » Bacardi carta Blanca
- » Maraschino Liqueur
- » Grapefruit juice
- » Lime Juice
- » Saline

NAT KING COLE

\$23

This cocktail has the smooth taste of Nat King Cole's voice, with the bubbly personality to match! Just like his jazz trios, this Bati rum, Angostura bitters and prosecco combo are sure to top the charts

- » Bati Dark Rum
- » Lime Juice
- » Simple syrup
- » Mint
- » Angostura bitters
- » Pizzini prosecco

FRANK SINATRA

\$22

Frank Sinatra was a triple threat who became one of the best-selling music artists of all time – and this namesake follows in his footsteps. Combining the best spirits, liqueurs, and bitters. You'll be flying to the moon after just one sip!

- » Wilde Turkey rye whiskey
- » Hennessy Cognac
- » Cinzano Rosso
- » Galliano Vanilla
- » Peychaud's bitters
- » Angostura bitters

LOUIS ARMSTRONG

\$23

Like its namesake, this cocktails rests on an American Classic – Johnnie Walker. Combined with Cinzano Rosso and Angostura bitters, we've recreated Louis' wonderful world in a glass.

- » Johnnie Walker red label
- » Cinzano Rosso
- » Bati dark rum
- » Orange bitters
- » Luxandro cherries

ELLA FITZGERALD

\$25

The "Queen of Jazz" was perhaps best known for her purity of tone. This cocktail nods to her ability as an improviser, combining spirits you might not think of with a truly magical result.

- » Gordon's London dry gin
- » Lillet Blanc
- » Orange liqueur
- » Lemon juice
- » Green Fairy absinth

DUKE ELLINGTON

\$24

Named after the prolific Duke himself and combining a group of flavours just as unique as his harmonisation, this cocktail definitely has that swing!

- » Tanqueray London dry gin
- » Lemon juice
- » Egg white
- » Ginger
- » Curry leaves
- » Tonic bitters
- » Vanilla bitters

MILES DAVIS

\$22

Add a bit of spice to your life with this rum based cocktail named after one of the greatest innovators in jazz. After drinking this, you'll be feeling anything but Kind of Blue.

- » Captain Morgan spiced rum
- » Pineapple juice
- » Orange juice
- » Coconut cream
- » Grated Nutmeg
- » Viola Flowers

SARAH VAUGHAN

\$22

Just like her four Grammy awards, this cocktail is a winner. The well balanced concoction of Aperol, tequila and grapefruit soda is a "Sassy" drink for a "Sassy" singer.

- » Sauza Tequila reposado
- » Aperol
- » Lime juice
- » Simple Syrup
- » Pink grapefruit soda

NINA SIMONE

\$23

This cocktail is sure to put a spell on you. With flavours of gin, apple and lemon to name a few, this drink hits almost as many taste buds as Nina does musical styles.

- » Gordon's London dry gin
- » Simple syrup
- » Apple juice
- » Lemon juice
- » Cucumber
- » Mint leaves
- » Pink pepper

JOHN COLTRANE

\$21

Coltrane was always at the forefront of free jazz, and this cocktail is at the forefront of drinks – definitely one of our "favourite things". A new twist on a classic, this is a drink he'd be proud of.

- » Jim Beam bourbon whiskey
- » Cinzano Rosso
- » Vanilla syrup
- » Espresso
- » Angostura bitters
- » Star anise