



# DINING

## SMALL PLATES

### TRIO OF DIPS \$22

(Tzatziki, Hummus and Baba Ganoush) served with warm pita bread **V**

### ANTIPASTO \$28

Assorted cured meats, house pickled vegetables and marinated olives served with assorted breads **GFO**

### BRUSCHETTA \$15.5

Tomato, fresh basil, red onion, olives, balsamic vinegar **VGN**

### PRAWNS KATAIFI \$22

Prawn cutlets wrapped with Kataifi pastry served with spicy honey and lemon dipping sauce

### WILD MUSHROOM, FRESH HERB AND VEGAN FETTA ARANCINI \$16.5

Served with Romesco sauce **VGN**

### HOME-MADE ZUCCHINI AND HERB FRITTERS \$15.5

Served with vegan aioli **VGN**

### LAMB KOFTA BAKED IN TOMATO NAPOLI \$16.5

Topped with a fetta crust and fresh herbs

### GRILLED SAGANAKI CHEESE \$15

Served with Iranian fig compote and lemon

### EGGPLANT FINGERS \$14

Served with tomato relish and vegan aioli **VGN**

## BIG PLATES

### SUMAC AND LEMON PEPPER CALAMARI \$31.5

Served with a Mediterranean slaw

### TASMANIAN SCOTCH FILLET (350G) \$55

Served with smashed baby potatoes, seasonal greens and red wine sauce **GF**

### WILD MUSHROOM AND FRESH HERB RISONI \$29.5

Topped with vegan fetta **VGN**

### PAN FRIED BARRAMUNDI FILLET \$36.5

Served on herb potato mash and sauteed spinach **GF**

### CHARGRILLED SA OCTOPUS \$36

Served with a Greek salad, lemon herb and olive oil dressing

### SLOW COOKED LAMB SHOULDER (12HR) \$42.5

Served with sweet potatoes and roast pumpkin **GF**

### VEGAN SOUVLAKI \$25

Chargrilled vegetables, sweet potato chips, Mediterranean slaw, Romesco and vegan aioli **VGN**

### GREEK STYLE CHICKEN GYRO PLATE \$30.5

Served with village salad, chips, warm pita and tzatziki **GFO**

### LINGUINI \$29.5

With spicy eggplant and basil ragu **VGN**

## SIDES \$12

Seasonal greens with garlic butter **V GF**

Chips with tomato sauce and vegan aioli **VGN GF**

Sweet potato chips with tomato sauce and vegan aioli **VGN GF**

Village salad (tomato, cucumber, red onion, olives, capsicum and fetta) **V GF**

Smashed baby potatoes with fresh herbs **V GF**

Roast pumpkin, sweet potato with yoghurt, honey and thyme dressing **V GF**

Mediterranean slaw **V GF**

## DESSERTS

### GREEK DONUTS \$15

(6) served with maple syrup, star anise and Dutch cinnamon **VGN**

### BAKLAVA FINGERS \$15

(2) topped with milk chocolate **V**

### ASSORTED SORBETS \$15

**VGN GF**

### CREMA CATALANA (SPANISH BRÛLÉE) \$15

**VGN**

### CHEESE BOARD \$28

Assorted cheeses served with dry

## SUPPER

### ANTIPASTO \$28

Assorted cured meats, house pickled vegetables and marinated olives served with assorted breads **GFO**

### TRIO OF DIPS \$22

(Tzatziki, Hummus and Baba Ganoush) served with warm pita bread **V**

### PICKLED VEGETABLES PLATTER \$21

With warm olives, assorted nuts and dry fruit **VGN GFO**

### CHIPS WITH TOMATO SAUCE AND VEGAN AIOLI \$12

**VGN GF**

### CHEESE BOARD \$28

Assorted cheeses served with dry fruits, nuts and bread **V**

**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