



DINING

ENTREES

ANTIPASTI \$28

Prosciutto, bresaola, buffalo mozzarella, pickled vegetables

VEGETARIAN ANTIPASTI \$24

Pickled vegetables, grilled zucchini, eggplant, pumpkin, artichoke, buffalo mozzarella **V**

CAPRESE \$19

Buffalo mozzarella, Roma tomatoes, basil, balsamic vinegar and olive oil **V**

ARANCINI BALLS \$13

Three rice balls with sundried tomato, cheese and fresh basil **V**

AUBERGINE FINGERS \$11

Panko and parmesan crumbed eggplant chips served with aioli **V**

PRIMI PIATTI

All pasta and sauces are made in house

Gnocchi ai quattro formaggi **V** \$25

Linguine vongole with cherry tomatoes and wild rocket \$28

Traditional Spaghetti Bolognese \$25

Spaghetti al pomodoro **V** \$22

Spaghetti alla puttanesca \$25

Spaghetti all'arrabbiata **V** \$22

SECONDI PIATTI

CALAMARI \$27

Lemon pepper and semolina dusted, served with rocket and parmesan salad and chilli tartar sauce

GRILLED SALMON \$42

Fresh Salmon lightly char grilled and drizzled with lemon, accompanied by a side of crunchy sweet potato wedges

LAMB RAGU \$37

A hearty lamb ragu, slowly braised to melt in your mouth, placed on top of homemade pappardelle; the perfect dish for a winter evening.

ORGANIC SPATCHCOCK \$36

Served with caponata vegetables and slow cooked potatoes

350G T-BONE STEAK \$58

Served with root vegetables

SIDES \$9

Rocket salad with shaved parmesan **V**

Roasted potatoes with truffle oil and parmesan **V**

Chips served with garlic aioli and tomato sauce **V**

Broccoli with olive oil and roasted almond flakes **VG V**

DESSERTS

TIRAMISU \$12

PANNA COTTA \$16

CREPES \$15

With berry coulis and vanilla ice cream

GELATI & SORBET \$11

Three scoops of your choice:
Vanilla, Chocolate, Strawberry,
Mint Chocolate Chip
Lemon, Orange, Strawberry **VG**

V Vegetarian **VG** Vegan



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

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

VODKA

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|-----------------------|--------|
| 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 | \$14.5 |
| Tanqueray No. Ten | \$14.5 |

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

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|---|--------|
| 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

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

SCOTCH BLENDED

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|----------------------------|--------|
| 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 | \$13 |
| Bowmore Legend | \$14 |
| Glenmorangie 10yo | \$13 |
| Ardbeg 10yo | \$15 |
| Laphroaig 10yo | \$15 |
| Highland Park 18yo | \$30 |
| Oban 14yo | \$19 |
| Lagavulin 16yo | \$20 |

COGNAC

| | |
|----------------------|------|
| Hennessy VS | \$10 |
| Remy Martin VSOP | \$13 |
| Napoleon Bust Brandy | \$12 |
| Courvoisier XO | \$25 |

OTHER LIQUEURS

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|---------------------------------|--------|
| 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 | 22 |
| Pizzini – Prosecco, King Valley Vic | 12 |

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 | 14.5 |
| Chateau des Vergers – Gamay Beaujolais Villages – Lantignie, France | 12.5 |
| Red Hill Estate -- Pinot Mornington Peninsula Victoria | 12.5 |

WHITE (150 ML)

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|--|------|
| Poggio Dei Principi Pinot Grigio DOC Veneto Italy | 10 |
| Mahi Wines – Sauvignon Blanc – Marlborough, NZ | 14 |
| Red Hill Estate Chardonnay Mornington Peninsula Victoria | 12.5 |
| Pizzini Riesling King Valley Victoria | 13.5 |
| Kasaura Pecorino DOC Abruzzo Italy | 14 |

ROSE (150 ML)

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|--|----|
| Triennes Rose IGP Mediterranee 2017, Provence France | 15 |
|--|----|

SHERRY (60 ML)

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|--|----|
| 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 | 35 |
| Cantina Zaccagnini – Kasaura Montepulciano d’Abruzzo – Abruzzo, Italy | 42 |
| Vinicola Palama – Kala Primitivo del Salento – Puglia, Italy | 59 |
| 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 | 35 |
| Pala i Fiori – Vermentino – Sardegna, Italy | 48 |
| Tiefenbrunner – Pinot Bianco – Alto Adige, Italy | 66 |

VARIOUS

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|---|----|
| Furlan – Prosecco Treviso DOC – Veneto, Italy | 69 |
| Dogliotti – La Caudrina Moscato d’Asti DOCG 500ml – Piemonte, Italy | 59 |

FRENCH

RED

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

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|---|-----|
| Laurent Perrier – Champagne La Cuvée – Champagne, France | 149 |
| Laurent Perrier – Champagne Cuvée Rosé – Champagne, France | 299 |
| Laurent Perrier – Champagne Brut Millésimé 2006 – Champagne, France | 225 |

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 | 58 |
| 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

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|---|----|
| 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” Semillon Sauvignon Blanc – Margaret River, WA | 52 |
| 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

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|-------------------------------------|----|
| 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