

To eat

Bruschetta / \$18 (gfo, vo)

Tangy tomato & garlic mixture, with roast pumpkin spread topped with fetta & house-made balsamic glaze.

Cheesy Cob Loaf / \$15

*Filled with creamy cheese, roast garlic & caramelised onions.
Add bacon +\$5*

Carbonara Cob loaf / \$17

*Filled with chunky roasted mushrooms & parmesan cheese sauce.
Add bacon +\$5*

Paprika Pepper Squid / \$18 (gf)

Lightly fried squid coated in house-made paprika pepper, served on a bed of mixed garden leaves with pink aioli.

Jerk Chicken Ribs / \$19 (gf)

Marinated in spicy habanero jerk sauce, served on a bed of apple slaw with mango & charred pineapple salsa.

Pork Belly Twist / \$22 (gf)

*House-made Jack Daniels & honey glaze drizzled over a thick cut piece of roasted pork belly. Served with sweet pickled tomato & pork crackling.
Add chips +\$3
Add sweet potato wedges +\$5*

Crumbed Oyster Mushrooms / \$16 (gf, v)

Crunchy double crumbed mushrooms served with a capsicum sauce.

Spicy Red Thai Fish Curry / \$24 (gf, vo)

Fresh fish curry made to order & served with sweet coconut rice.

Chargrilled Lamb Cutlets / \$36 (gf)

Three lamb cutlets marinated in baharat spices, chargrilled & served with roasted chat potatoes tossed through wilted greens, garlic & cherry tomatoes.

Beef Bulgogi Winter Salad / \$22 (gf)

Warm Asian salad with seasonal greens & crunchy rice noodles, topped with velvety beef strips & bulgogi sauce.

Souvlaki Lamb Scroll / \$30 (gfo)

Chargrilled lamb backstrap marinated in baharat spice mix, wrapped in toasted Lebanese bread with garlic sauce. Served with a handful of chips & house-made tzatziki.

200g Chargrilled Porterhouse / \$35 (gf)

Locally sourced & chargrilled, topped with house-made chimichurri & served with roasted chat potatoes tossed through wilted greens, garlic & cherry tomatoes.

Birdy Bao Bun Bar

Choose any three for \$22 - add an extra Bao Bun for \$8

- Gochujang Korean Pork (spicy) chargrilled with a cucumber round & crackling
- O.G. pork bao with pickled veg
- Crunchy fried chicken with pickled slaw
- Prawns, pan seared in white wine with fresh herbs & pickled carrots
- Chargrilled halloumi with pickled veg (vg)
- Oyster mushroom, flash fried & seasoned with furikake & spicy salsa verde (v)

Chips / \$13 (gf, v)

Sweet Potato Wedges / \$15 (gf, v)

Kids / \$14

Two cheese toastie (gfo)

Chicken tenders & chips with relish (gf)

Sauces

Relish / \$2 (gf, v)

Aioli / \$2 (gf)

Pink aioli / \$2 (gf)

Jack Daniels onion gravy / \$4

Desserts

Check chefs special