

ENTREES

WARM MARINATED OLIVES \$12.5 **VGN** **GF**

EDAMAME \$16

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

BEETROOT TARTARE \$22

a bed of rocket drizzled with lemon, topped with
vegan feta and orange **VGN** **GF**

MISO ROASTED EGGPLANT \$23

marinated oven roasted miso eggplant cubes topped
with sesame seeds **VGN** **GF**

PANKO SHRIMP \$24

breadcrumbs fried shrimp served with lemon, rocket and tartar

ARANCINI BALLS \$22

vegan mozzarella, broccoli, mushroom and Romesco sauce (4) **VGN**

FRIED CALAMARI \$23

with a lemon, fennel & dill slaw and aioli **DF**

DUO OF DIPS \$24

baba ghanoush and fire roasted capsicum with
grilled flatbread **VGN**

BLUE SWIMMER CRAB ROLLS \$28

fried blue swimmer crab in a caper, celery and dill
remoulade in mini bread rolls (2)

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**

onion rings with spicy mayonnaise **V**

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 \$31

green beans, carrot, red capsicum, peas, ginger
tamari sauce coriander **VGN GF**

SPICY VODKA PENNE \$31

red chili, vodka, tomato and creamy coconut sauce with basil **VGN**
(add dairy parmesan \$3 **V**)

TRUFFLE & MUSHROOM PAPPARDELLE \$34

a creamy garlic, anchovy and truffle sauce. This dish pairs
excellently with Brunello di Montalcino wine

CHICKPEA & VEGETABLE CURRY \$31.5

a mild tomato and coconut chickpea curry with green beans,
capsicum and zucchini served with turmeric basmati rice **VGN GF**

BIRD'S BURGER \$32.5

beef patty, cheese, bacon, egg, tomato, beetroot,
lettuce served with chips and aioli

BIRD'S MIGHTY BURGER \$45

two beef patties, double cheese, double bacon, two eggs,
tomato, beetroot, lettuce served with chips and aioli

BIRD'S VEGAN BURGER \$32.5

plant-based protein patty, vegan cheese, tomato, beetroot
and lettuce served with chips and vegan aioli **VGN**

STUFFED CHICKEN BREAST \$34

stuffed with sundried tomato and cheddar cheese served
with green beans, coconut mashed sweet potato and
a lemon, butter and parsley sauce **GF**

GRILLED BARRAMUNDI FILLET \$42

served with wild rice, marinated and roasted cauliflower
and a turmeric, lime and coconut sauce **GF DF**

GRILLED SALMON FILLET \$43

served with rosemary confit potatoes, green beans
and a ginger and pea puree **GF DF**

LAMB RAGU \$37

succulent lamb braised with onions, pappardelle pasta in a red
wine and tomato sauce served with a side of parmesan

CHARGRILLED 250G FILLET MIGNON \$58

served with grilled seasonal vegetables, confit potatoes
and red wine jus **GF DF**

WAGYU 50G FILLET \$49 PER 50G

grilled wagyu served with three sauces: English mustard,
French mustard, and chef's special tamari and garlic sauce **GF DF**

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DESSERTS

Desserts are made in house by our pâtissière chef

LEMON SORBET \$16

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

CHOCOLATE MOUSSE \$18

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

TIRAMISU \$19

espresso-soaked lady fingers, mascarpone cheese, Kahlua, whiskey and a dusting of cocoa powder **V A**

ISPAHAN PANNA COTTA \$19

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

HUMMINGBIRD'S BASEMENT CAKE \$19

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

TROPICAL CHEESECAKE \$21

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

PANDAN TRIFLE \$21

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 \$21

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 \$21

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

VEGAN MINI DESSERT PLATTER \$21

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

THREE CHEESE PLATTER \$31

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 \$145

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

V Vegetarian **VGN** Vegan **GF** Gluten Free **A** Contains Alcohol

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WINE BY THE GLASS

SPARKLING 125ml

Wood Park Alpine Prosecco VIC **VGN** _____ 18

CHAMPAGNE 125ml

Laurent-Perrier La Cuvée Brut *France* **VGN** _____ 32

WHITE 150ml 250ml

Haselgrove Pinot Grigio SA **VGN** _____ 18 24

Mt Yengo Chardonnay NSW **VGN** _____ 18 24

Mahi Sauvignon Blanc NZ _____ 18 24

RED 150ml 250ml

Red Hill Estate Pinot Noir VIC _____ 19 25

Red Hill Estate Shiraz VIC _____ 19 25

Beaujolais *France* _____ 19 25

Haselgrove Alternative Series Sangiovese SA **VGN** _____ 19 25

ROSÉ 150ml 250ml

Medhurst Rosé VIC _____ 22 28

Minuty De Prestige *France* _____ 23 29

CHAMPAGNE

Laurent-Perrier La Cuvée Brut glass 125ml *France* **VGN** _____ 32

Laurent-Perrier La Cuvée Brut Half Bottle 375ml *France* **VGN** _____ 95

Laurent-Perrier La Cuvée 750ml *France* **VGN** _____ 189

Laurent-Perrier Cuvée Rosé 750ml *France* **VGN** _____ 295

VINTAGE

Dom Pérignon Brut 2013 750ml *France* **VGN** _____ 545

Dom Pérignon Rosé 2008 750ml *France* **VGN** _____ 995

Laurent-Perrier Millesime 750ml *France* _____ 260

Laurent-Perrier Grand Siècle No 26 750ml *France* **VGN** _____ 895

Laurent-Perrier Grand Siècle Magnum No 23
1500ml *France* **VGN** _____ 1395

VGN Vegan

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WINE BY THE BOTTLE

AUSTRALIA AND NEW ZEALAND

SPARKLING

Wood Park Alpine Prosecco VIC **VGN** _____ 75

WHITE

Red Hill Estate Pinot Grigio VIC _____ 65

Haselgrove Pinot Grigio SA **VGN** _____ 70

Clyde Park Skin Contact Pinot Gris VIC _____ 92

Mt Yengo Riverina Chardonnay NSW **VGN** _____ 65

Yering Elevations Chardonnay VIC **VGN** _____ 74

Red Hill Estate Chardonnay VIC _____ 65

Tarrawarra Estate Chardonnay VIC **VGN** _____ 89

Cloudy Bay Chardonnay NZ _____ 152

Petaluma White "Piccadilly Valley" Chardonnay SA _____ 159

The Paringa Chardonnay VIC **VGN** _____ 179

Mahi Sauvignon Blanc NZ **VGN** _____ 75

Medhurst Sauvignon Blanc VIC _____ 76

Cloudy Bay Sauvignon Blanc NZ _____ 116

Pizzini Riesling VIC _____ 75

Leeuwin Estate "Art Series" Riesling WA _____ 120

McPherson Garden Moscato VIC **VGN** _____ 74

RED

Red Hill Estate Pinot Noir VIC _____ 65

St Huberts Pinot Noir VIC **VGN** _____ 70

Clyde Park Locale Pinot Noir VIC _____ 85

Tarrawarra Estate Pinot Noir VIC **VGN** _____ 105

Barristers Block Beau Pinot Noir SA _____ 119

Cloudy Bay Pinot Noir NZ _____ 165

Schild Estate Edgar Schild Reserve Grenache SA _____ 85

Haselgrove Alternative Series Sangiovese SA **VGN** _____ 70

Mt Langi Hollows Sangiovese VIC **VGN** _____ 91

Geoff Merrill Cabernet Sauvignon SA **VGN** _____ 85

Red Hill Estate Heathcote Shiraz VIC _____ 65

Sanguine Estate Progeny Shiraz VIC **VGN** _____ 75

Mt Langi Ghiran "Cliff Edge" Shiraz VIC **VGN** _____ 79

Wirra Wirra Catapult Shiraz SA _____ 79

Narkoojee Valerie Shiraz VIC _____ 195

Henschke Abbots Prayer Merlot | Cabernet SA _____ 220

Teusner Righteous FG Shiraz SA **VGN** _____ 339

ROSÉ

Medhurst Estate VIC _____ 85

VGN Vegan

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ITALIAN

SPARKLING

Furlan Prosecco **VGN** _____ 89

WHITE

Kasaura Pecorino d'Abruzzo 2017 _____ 75

Tenuta Maccan Pinot Grigio delle Venezie 2021 **VGN** _____ 79

Tiefenbrunner Pinot Bianco 2020 **VGN** _____ 89

Pala I Fiori Vermentino 2018 _____ 98

Benanti Pietra Marina Etna Bianco 2018 **VGN** _____ 160

Benanti Contrada Cavalieri Bianco 2019 **VGN** _____ 255

RED

Tenuta Ulisse Sogno Montepulciano d'Abruzzo DOC 2021 _____ 65

Tenute Rossetti Chianti DOCG 2020 **VGN** _____ 79

Viberti Giovanni Langhe Nebbiolo DOC 2020 **VGN** _____ 105

San Felice Chianti Classico 2020 **VGN** _____ 139

Produttori del Barbaresco Lange Nebbiolo DOCG 2022 **VGN** _____ 169

Produttori Barbaresco DOCG 2017 **VGN** _____ 280

MastroJanni Brunello di Montalcino DOCG 2016 **VGN** _____ 389

Renato Ratti Marcenasco Barolo DOCG 2014 **VGN** _____ 452

MastroJanni Brunello di Montalcino Vigna Schiena
d'Asino DOCG 2016 **VGN** _____ 875

DESSERT WINE

Braida Vigna Senza Nome Moscato d'Asti 375ml **VGN** _____ 52

VGN Vegan

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FRENCH

WHITE

Sancerre

Domaine de La Croix St Laurent Sauvignon Blanc 2021 _____ 125

Chablis

Vocoret Petit Chablis 2021 _____ 115

Domaine de la Motte Premier Cru Beauroy 2021 _____ 172

RED

Rhône

Jean-Louis Chave Selection Crozes-Hermitage Silè 2021 _____ 157

E.Guigal Gigondas 2019 _____ 158

E.Guigal Saint-Joseph Rouge 2019 **VGN** _____ 165

E.Guigal Châteauneuf-du-Pape 2017 **VGN** _____ 210

Bourgogne (Burgundy)

Domaine des Perdrix Rouge 2020 _____ 175

Olivier Leflaive Rouge Cuvée Margot 2020 _____ 185

Olivier Leflaive Santenay Rouge 2018 _____ 197

Mercury Premier Cru 'Les Naugues' Pinot Noir 2021 _____ 230

Domaine Jean-Marc et Thomas Bouley 2020 _____ 269

Olivier Leflaive Chassagne – Montachet Rouge 2018 _____ 279

Domaine Faiveley Nuits-Saint-Georges Les Montrozier 2020 _____ 295

Domaine des Perdrix Nuits-Saint-Georges 2021 _____ 375

Bordeaux

Château Teyssier Saint Émilion Grand Cru Classé 2020 _____ 145

Le Saint-Estèphe de Calon Ségur Le C de Calon Segur 2019 _____ 165

Chateau Rauzan Gassies Margaur 2018 _____ 359

Domaine de Chevalier Rouge Grand Cru Classé de Graves 2016 _____ 455

Chateau Gazin, Pomerol 2018 _____ 579

Beaujolais

Beaujolais Morgon Corcellette 2016 _____ 79

ROSÉ

Côtes de Provence

Minuty M Rosé 2023 _____ 95

Minuty Prestige Rosé 2023 _____ 119



NON-ALCOHOLIC WINES

House of Nolo Coonawarra Sauvignon Blanc SA **VGN** _____ 49

House of Nolo Padthaway Shiraz SA **VGN** _____ 49

VGN Vegan

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SPIRITS & LIQUEURS (30ML)

VODKA

Skyy	15
Stolichnaya	15
Absolut	15.5
Absolute Citron	15.5
Chopin	17
Belvedere	17
Grey Goose	17.5
Crystal Head	18

GIN

Gordon's	15
Gordon's Pink	15.5
Tanqueray	15.5
Tanqueray No 10.	19
Bombay Sapphire	16.5
Roku	17
Malfy	17
Malfy Limone	17
Malfy Rosa	17
Malfy Arancia	17
Blind Tiger Organic Gin SA	17
Hendrick's	17
Four Pillars Shiraz VIC	17.5
Four Pillars Navy VIC	21
Prohibition	18

RUM

Bacardi	15.5
Sailor Jerry	15.5
Captain Morgan Spiced Gold	15.5
Havana Club 3 yr	15.5
Havana Club 7 yr	17
Appleton Estate 12 yr	17
Ron Zacapa 23 yr	21
El Dorado 21 yr	28

BOURBON

Jim Bean	15.5
Buffalo Trace	16.5
Woodford Reserve	16.5
Maker's Mark	17
Jack Daniels No.7	15.5
Jack Daniels Single Barrel	18
Willet Pot Still Reserve	22
Blanton's Single Barrel Red	59

WHISKEY

Southern Comfort	15
Canadian Club	15.5
Wild Turkey Rye	16.5

IRISH WHISKEY

Jameson	15.5
Writer's Tears Copper Pot	18
Writer's Tears Double Oak	18.5
Redbreast 12 yr	23
Redbreast 21 yr	59
Bushmills 21 yr	49

JAPANESE WHISKY

Nikka Whisky From The Barrell	17
Hibiki	29

SCOTCH BLENDED

Jonnie Walker Red	16
Jonnie Walker Black	17
Johnnie Walker Blue	39
Haig Dimple 15 yr	18
Chivas Regal 12 yr	16
Chivas Regal 18 yr	19.5
Chivas Royal Salute 21 yr	35

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SCOTCH SINGLE MALT

Glenfiddich 12 yr _____	19
Glenfiddich 23 yr _____	55
Glenmorangie 10 yr _____	19.5
Glenmorangie Signet _____	49
Bowmore Legend _____	21
Ardberg 10 yr _____	21
Laphroaig 10 yr _____	21
Oban 14 yr _____	26
Lagavulin 16 yr _____	36
Highland Park 18 yr _____	42
The Balvenie 21 yr _____	

COGNAC

Hennessy VS _____	18
Remy Martin VSOP _____	20
Napoleon Bust Brandy _____	19
Courvoisier VS _____	21
Courvoisier XO _____	35
Martell Cordon Bleu XO _____	49
Martell XO _____	55

ARMAGNAC

Comte de Lamaestre 1990 _____	21
Comte de Lamaestre 1979 _____	30
Comte de Lamaestre 1967 _____	58

TEQUILA

Espolon Blanco _____	16
Espolon Reposado _____	16
Patron Silver _____	17
Patron Anejo _____	18
Fortaleza Blanco _____	19
Fortaleza Reposado _____	19
1800 Blanco _____	16
1800 Coconut _____	16
1800 Anejo _____	17
Cazcabel _____	15
Don Julio 1942 _____	40
Clase Azul Plata _____	39
Clase Azul Reposado _____	48

MEZCAL

400 Conejos _____	16
Clase Azul Mezcal _____	119

OTHER LIQUEURS

Amaro Averna _____	14
Amaro Montenegro _____	14
Aperol _____	13
Bailey's Irish Cream _____	15
Campari _____	13
Chambord _____	14
Cointreau _____	14
Disaronno Amaretto _____	13
DOM Benedictine _____	14
Drambuie _____	14
Penfolds Tawny Port _____	14

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COCKTAILS

CLASSIC COCKTAILS \$25

Please see our separate signature cocktail menu for signature cocktails

Aperol Spritz	Mary Pickford
Amaretto Sour	Mint Julep
Bailey's Espresso Martini	Moscow Mule
Bloody Mary	Margarita
Black Russian	Coconut Margarita
Chai Espresso Martini	Skinny Margarita
Chocolate espresso martini	Spicy Margarita
Chocolate martini	Tommy's Margarita
Clover Club	Mojito
Cosmopolitan	Negroni
Cuba Libre	Old Fashioned
Gimlet	Pegu club
Gin Martini	Pina colada
Garibaldi Spritz	Pisco Sour
Espresso Martini	Sidecar
Hugo Spritz	Tequila Sunrise
French Connection	Tom Collins
French Martini	Vodka Collins
Kentucky Mule	Vodka Martini
Mai Tai	Vodka Mule
Manhattan	Whiskey Sour
Martinez	Woo Woo



CHAMPAGNE COCKTAILS \$34

Bird's Basement

champagne, cognac, angostura bitters, sugar

Champagne Mimosa

champagne, orange juice

Tequila Sunrise Mimosa

Tequila, orange juice, grenadine, champagne

French 75

Tanqueray gin, lemon juice, sugar, champagne

French 76

Belvedere vodka, lemon juice, sugar, champagne

Kir Royale

Creme de cassis, champagne

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COCKTAIL SHOTS & SHOTS

COCKTAIL SHOTS \$18

Lemon Drop

Absolut Citron, Cointreau, sugar, lemon juice

B-52

Kahlua, Baileys, Grand Marnier

Kamikaze

Belvedere vodka, Cointreau, lime juice

Red Snapper

Canadian Club whiskey, Disaronno, cranberry juice

Last Word

Tanqueray Gin, green chartreuse, maraschino liqueur, lime juice



SHOTS \$13

Galliano Sambuca White

Galliano Sambuca Black

Goldwasser

Jagermeister

Sourz Apple

Sourz Passionfruit



TEQUILA

Espolon Blanco	16
Espolon Reposado	16
Patron Silver	17
Patron Anejo	18
Fortaleza Blanco	19
Fortaleza Reposado	19
1800 Blanco	16
1800 Coconut	16
1800 Anejo	17
Cazcabel	15
Don Julio 1942	40
Clase Azul Plata	39
Clase Azul Reposado	48



MEZCAL

400 Conejos	16
Clase Azul Mezcal	119

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MOCKTAILS

SIGNATURE MOCKTAILS \$16

Raspberry Refresher

Raspberry & lemon kombucha, cranberry juice, lemon juice

Ginger Refresher

Ginger & lemon kombucha, orange juice, lemon juice, grenadine

Pina Cooler

Pineapple juice, coconut water, lime juice, orgeat syrup, mint

Blue Skies

Butterfly pea syrup, pineapple juice, soda water, lemon juice

Octave Mocktail

Passionfruit syrup, pineapple juice, lemon juice, passionfruit



CLASSIC MOCKTAILS \$16

Mocktail Mary

Tomato juice, Tabasco sauce, Worcestershire sauce, salt, pepper, lemon juice

Nojito

Soda, sugar, mint, lime juice

Mocktail Mule

Ginger beer, sugar, lime juice, soda, mint



SEEDLIP MOCKTAILS \$18

Mockmopolitan

Seedlip Grove 42 citrus Non-Alcoholic spirit, cranberry juice, orange juice, lime juice

Botanical Believer

Seedlip Garden 108 Non-Alcoholic spirit, tonic water, cucumber

Espressotini

Seedlip Spice 94 Non-Alcoholic spirit, espresso shot, cinnamon syrup, Allspice Addition bitters

WATER

Aqua Panna 500ml _____	6.5
San Pellegrino 500ml _____	6.5
Nu 600ml _____	5

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KIDS' MEALS \$16

12s and under

MOZZARELLA STICKS

served with chips and tomato sauce **V**

CHICKEN NUGGETS

served with chips and tomato sauce

FISH FINGERS

served with chips and tomato sauce

VEGAN NUGGETS

served with chips and tomato sauce **VGN**

NAPOLI PASTA **VGN** **GFO**

(add dairy parmesan **V** +\$2.5)

(gluten free penne +\$2)

V Vegetarian **VGN** Vegan **GFO** (Gluten Free option upon request)

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