

MENU



 **bird's**
BASEMENT



ENTRÉES

WARM MARINATED OLIVES VGN GF \$12.5

BRUSCHETTA \$21

diced cherry tomatoes, onion, basil, balsamic glaze
on four crostinis VGN

KALAMATA CROSTINIS \$19

finely chopped Kalamata olives with cream cheese on four crostinis V

BETROOT & ORANGE SALAD \$19

with vegan feta, rocket and a lemon dressing VGN GF

HOMEMADE ARANCINI BALLS \$22.5

with vegan cheese, mushrooms, broccoli and Romesco sauce (4) VGN

FRIED CALAMARI \$23

served with lemon, rocket, fennel slaw and aioli DF

BAKED HALOUMI \$23

served with honey and sauteed brown and shimeji mushrooms V GF

PANKO SHRIMP \$24

breadcrumbs fried shrimp served with rocket and tartar sauce

DUO OF DIPS \$24

baba ghanoush and fire roasted capsicum
with grilled flatbread VGN

BLUE SWIMMER CRAB ROLLS \$28

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

SIDES

\$16

Grilled seasonal vegetables with lemon dressing VGN GF

Grilled green beans with lemon dressing VGN

Confit potatoes VGN GF

Chips with vegan aioli VGN

Sweet potato fries with vegan aioli VGN

Onion rings with spicy mayonnaise V

MAINS

PENNE ARRABBIATA \$31

braised eggplant, olives and capsicum in a homemade spicy tomato sauce **VGN**

CHICKEN BREAST \$34

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

CHICKPEA & VEGETABLE CURRY \$31.5

chickpeas and seasonal vegetables in a homemade creamy mild coconut-based curry served with turmeric basmati rice **VGN GF**

TRUFFLE & MUSHROOM PAPPARDELLE \$34

Truffle and wild mushroom pappardelle tossed with a creamy garlic, anchovy and truffle sauce. This dish pairs excellently with Brunello di Montalcino wine.

VODKA RIGATONI \$32

Rigatoni with a spicy tomato and vodka sauce, enriched with cream, parmesan, and fresh basil.

BIRD'S BURGER \$32.5

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

BIRD'S MIGHTY BURGER \$46

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**

LAMB RAGU \$37

succulent lamb braised with onions, pappardelle pasta in a homemade red wine and tomato based sauce served with shaved parmesan on the side

GRILLED BARRAMUNDI FILLET \$42

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

CHARGRILLED 250G FILLET MIGNON \$58

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

WAGYU 50G FILLET \$50 PER 50G

Grilled served with three sauces **GF DF**

DESSERTS

Our desserts are made in house by our expert
pâtissière chef, Caroline Gunardi

SOLE PROFITEROLE \$16

One tall standing profiterole loaded with vanilla ice cream
drizzled with chocolate fudge sauce **V**

CHOCOLATE MOUSSE \$18

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

TIRAMISU \$18

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

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 on the side **V A**

STRAWBERRY PANNA COTTA \$19

Layered strawberry and vanilla soy Panna Cotta topped with
strawberry compote and fresh strawberries **VGN 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**

RASPBERRY CHEESECAKE \$21

Smooth and creamy cheesecake with raspberry curd,
topped with dried raspberry crisp, raspberry crumble and
white chocolate crumbs **V GF**

MINI DESSERT PLATTER \$21

Three miniature desserts: tiramisu, chocolate mousse
and raspberry cheesecake **V**

VEGAN MINI DESSERT PLATTER \$21

Three miniature desserts each served in a shot glass:
pandan trifle, panna cotta and chocolate mousse **VGN**

THREE CHEESE PLATTER \$31

Aged red cheddar, cheddar and brie with quince paste and
dried apricot preserves, grilled bread and lavosh crackers **V**

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

Please note: A 10% surcharge applies on Saturdays due to weekend wage rates, and a 15% surcharge on public holidays. Merchant fees are additional and will be charged as follows: VISA and MASTERCARD 1%, AMEX 1.7% FPOS 0.25% These are estimates and are adjusted dynamically according to daily bank rates.

WINE BY THE GLASS

SPARKLING 125ml

Wood Park Alpine Prosecco VIC..... \$18

CHAMPAGNE 125ml

Laurent-Perrier La Cuvée Brut *France* \$32

WHITE 150ml 250ml

Haselgrove Pinot Grigio VIC..... \$18 \$24

Mt Yengo Chardonnay NSW..... \$18 \$24

Mahi Sauvignon Blanc NZ..... \$18 \$24

Trynavou Moshato *Greece*..... \$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..... \$19 \$25

ROSÉ 150ml 250ml

Medhurst Rosé SA \$22 \$28

Minuty De Prestige *France*..... \$23 \$29

CHAMPAGNE

Laurent-Perrier La Cuvée Brut glass 125ml *France*..... \$32

Laurent-Perrier La Cuvée Brut Half Bottle 375ml *France*..... \$95

Laurent-Perrier La Cuvée 750ml *France* \$189

Laurent-Perrier Cuvée Rosé 750ml *France* \$295

VINTAGE

Dom Pérignon Brut 2013 750ml *France* \$545

Dom Pérignon Rosé 2008 750ml *France* \$995

Laurent-Perrier Grand Siècle No 26 750ml *France* \$895

Laurent-Perrier Grand Siècle Magnum 1500ml No 23 *France* \$1395

WINE BY THE BOTTLE

AUSTRALIA AND NEW ZEALAND

SPARKLING

Wood Park Alpine Prosecco VIC..... \$75

WHITE

Red Hill Estate Pinot Grigio VIC..... \$65

Haselgrove Pinot Grigio SA \$70

Mt Yengo Riverina Chardonnay NSW \$65

Yering Elevations Chardonnay VIC..... \$74

Red Hill Estate Chardonnay VIC \$65

Tarrawarra Estate Chardonnay VIC..... \$89

Cloudy Bay Chardonnay NZ..... \$126

The Paringa Chardonnay VIC..... \$179

Mahi Sauvignon Blanc NZ..... \$75

Medhurst Sauvignon Blanc VIC \$76

Cloudy Bay Sauvignon Blanc NZ..... \$116

Pizzini Riesling VIC \$75

McPherson Garden Moscato VIC..... \$74

RED

Red Hill Estate Pinot Noir VIC..... \$65

St Huberts Pinot Noir VIC..... \$70

Clyde Park Locale Pinot Noir VIC..... \$85

Tarrawarra Estate Pinot Noir VIC \$105

Barristers Block Beau Pinot Noir SA \$95

Cloudy Bay Pinot Noir NZ \$148

Silent Noise 'MF' Grenache SA \$85

Henschke Abbots Prayer Merlot Cabernet SA \$220

Haselgrove Alternative Series Sangiovese SA..... \$70

Mt Langi Hollows Sangiovese VIC..... \$79

Geoff Merrill Cabernet Sauvignon SA \$85

Red Hill Estate Shiraz VIC..... \$65

Sanguine Estate Progeny Shiraz VIC \$78

Mt Langi Ghiran "Cliff Edge" Shiraz VIC..... \$79

Wirra Wirra Catapult Shiraz SA..... \$79

Narkoojee Valerie Shiraz VIC..... \$195

Teusner Righteous FG Shiraz SA..... \$339

ROSÉ

Medhurst Estate VIC \$85

ITALIAN

SPARKLING

Val d'Oca Prosecco \$79

Furlan Prosecco..... \$89

WHITE

Kasaura Pecorino d'Abruzzo 2017 \$75

Tiefenbrunner Pinot Bianco 2020..... \$79

Tenuta Maccan Pinot Grigio delle Venezie 2021..... \$79

Poggio dei Principi Pinot Grigio 2022 \$65

Benanti Pietra Marina Etna Bianco 2018..... \$148

Benanti Contrada Cavalieri Bianco 2019 \$255

RED

Tenute Rossetti Chianti DOCG 2019.....	\$79
Tenuta Ulisse Sogno Montepulciano d’Abruzzo DOC 2020	\$65
Poggio dei Principi Sangiovese 2017.....	\$65
San Felice Chianti Classico 2018	\$100
Viberti Giovanni Langhe Nebbiolo DOC 2020.....	\$105
Produttori del Barbaresco Lange Nebbiolo DOCG 2022.....	\$148
Produttori Barbaresco DOCG 2017.....	\$244
Renato Ratti Marcanasco Barolo DOCG 2014.....	\$350
MastroJanni Brunello di Montalcino DOCG 2018	\$389
MastroJanni Brunello di Montalcino Vigna Schiena d’Asino DOCG 2016...	\$795

DESSERT WINE

Braida Vigna Senza Nome Moscato d’Asti 375ml	\$52
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FRENCH

WHITE

Sancerre

Domaine de La Croix St Laurent Sauvignon Blanc 2021	\$125
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Chablis

Domaine de la Motte Premier Cru Beauroy 2021	\$172
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RED

Rhône

E.Guigal Gigondas 2019.....	\$148
Jean-Louis Chave Selection Crozes-Hermitage Silène 2021.....	\$149
E.Guigal Saint-Joseph Rouge 2019.....	\$151
E.Guigal Châteauneuf-du-Pape 2017	\$210

Bourgogne (Burgundy)

Olivier Leflaive Rouge Cuvée Margot 2020.....	\$145
Domaine des Perdrix Rouge 2020	\$175
Olivier Leflaive Santenay Rouge 2018	\$185
Domaine Jean-Marc et Thomas Bouley 2020	\$209
Mercury Premier Cru ‘Les Naugues’ Pinot Noir 2021	\$209
Olivier Leflaive Chassagne – Montachet Rouge 2018.....	\$279
Domaine des Perdrix Nuits-Saint-Georges 2021.....	\$295
Domaine Faiveley Nuits-Saint-Georges Les Montrozier 2020	\$295

Bordeaux

Château Teysier Saint Émilion Grand Cru Classé 2018.....	\$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

ROSÉ

Côtes de Provence

Minuty Prestige Rosé 2022	\$85
Minuty Prestige Rosé 2021	\$98

GREEK

Hatzimichalis Kapnias Cabernet Sauvignon 2019	\$198
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NON-ALCOHOLIC WINES

House of Nolo Coonawarra Sauvignon Blanc SA.....	\$49
House of Nolo Padthaway Shiraz SA	\$49



www.BirdsBasement.com

 [birdsbasement](https://www.instagram.com/birdsbasement)  [jazzcornerhotel](https://www.instagram.com/jazzcornerhotel)



 Birds WiFi

