

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**

BEETROOT & 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**

V Vegetarian **VGN** Vegan **GF** Gluten Free **DF** Dairy Free

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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**

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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**

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WINE BY THE GLASS

SPARKLING		125ml
Wood Park Alpine Prosecco VIC VGN	\$18
CHAMPAGNE		125ml
Laurent-Perrier La Cuvée Brut <i>France</i> VGN	\$32
WHITE		150ml 250ml
Haselgrove Pinot Grigio VIC VGN	\$18 \$24
Mt Yengo Chardonnay NSW VGN	\$18 \$24
Mahi Sauvignon Blanc NZ	\$18 \$24
Trynavou Moshato <i>Greece</i>	\$18 \$24
RED		150ml 250ml
Red Hill Estate Pinot Noir VIC	\$19 \$25
Red Hill Estate Shiraz VIC	\$19 \$25
Beaujolais <i>France</i>	\$19 \$25
Haselgrove Alternative Series Sangiovese SA	\$19 \$25
ROSÉ		150ml 250ml
Medhurst Rosé SA	\$22 \$28
Minuty De Prestige <i>France</i>	\$23 \$29

CHAMPAGNE

Laurent-Perrier La Cuvée Brut glass 125ml <i>France</i> VGN	\$32
Laurent-Perrier La Cuvée Brut Half Bottle 375ml <i>France</i> VGN	\$95
Laurent-Perrier La Cuvée 750ml <i>France</i> VGN	\$189
Laurent-Perrier Cuvée Rosé 750ml <i>France</i> VGN	\$295
VINTAGE		
Dom Pérignon Brut 2013 750ml <i>France</i> VGN	\$545
Dom Pérignon Rosé 2008 750ml <i>France</i> VGN	\$995
Laurent-Perrier Grand Siècle No 26 750ml <i>France</i> VGN	\$895
Laurent-Perrier Grand Siècle Magnum 1500ml No 23 <i>France</i> VGN	\$1395

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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

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.....\$126

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

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\$95

Cloudy Bay Pinot Noir NZ\$148

Silent Noise 'MF' Grenache SA **VGN**\$85

Henschke Abbots Prayer Merlot Cabernet SA **VGN**\$220

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

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

Geoff Merrill Cabernet Sauvignon SA **VGN**\$85

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

Sanguine Estate Progeny Shiraz VIC **VGN**\$78

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

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

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

Teusner Righteous FG Shiraz SA **VGN**\$339

ROSÉ

Medhurst Estate VIC\$85

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ITALIAN

SPARKLING

Val d'Oca Prosecco	\$79
Furlan Prosecco VGN	\$89

WHITE

Kasaura Pecorino d'Abruzzo 2017	\$75
Tiefenbrunner Pinot Bianco 2020 VGN	\$79
Tenuta Maccan Pinot Grigio delle Venezie 2021 VGN	\$79
Poggio dei Principi Pinot Grigio 2022	\$65
Benanti Pietra Marina Etna Bianco 2018 VGN	\$148
Benanti Contrada Cavalieri Bianco 2019 VGN	\$255

RED

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

DESSERT WINE

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

WHITE

Sancerre

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

Chablis

Domaine de la Motte Premier Cru Beauroy 2021\$172

RED

Rhône

E.Guigal Gigondas 2019.....\$148

Jean-Louis Chave Selection Crozes-Hermitage Silène 2021\$149

E.Guigal Saint-Joseph Rouge 2019 **VGN**\$151

E.Guigal Châteauneuf-du-Pape 2017 **VGN**\$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 Teyssier 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

NON-ALCOHOLIC WINES

House of Nolo Coonawarra Sauvignon Blanc SA **VGN**.....\$49

House of Nolo Padthaway Shiraz SA **VGN**\$49

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