

FUNCTION MENU



CANAPÉS

FINGER FOOD, 3 OPTIONS
@ \$18 PER HEAD
EXTRA PIECE \$6 PER HEAD
MINIMUM OF 10 PEOPLE

FRESHLY SHUCKED OYSTERS

LAMB LOLLIPOP
gochujang glaze, aioli, coriander

CHEESE BURGER BAO
ox cheek, American cheese,
mustard, tomato ketchup, pickle

THAI SALMON CAKES
lime aioli, pak choy

CHIPOTLE PORK SLIDER
slaw, chipotle, aioli, toasted bun

MINI COB LOAVES (V AVAIL)
cheese, bacon, spring onion,
cream cheese

HALOUMI FRIES (V)
house sweet chilli, walnut
dukkah, lime

CAULIFLOWER HOT WINGS (V)
tempura, chilli salt, coconut yoghurt

PUMPKIN AND TOFU GYOZA (V)
soy, ginger

AVOCADO & JACK FRUIT TACO (V)
black bean salsa, herbs

CHICKPEA FALAFEL (GF)
beetroot hummus, coriander,
parsnip

THREE CHEESE FRITTATA (V, GF)
walnuts, honey

ONION BHAJI (V)
vegan mayo, pickled chilli

MINI PLATES

3 PLATES PER PERSON
@ \$30 PER HEAD
EXTRA PLATE \$11 PER HEAD
MINIMUM OF 10 PEOPLE

SALT & PEPPER CALAMARI
satay, pak choy salad, lime

CHICKEN PARMA
napoli, parmesan, ham off the
bone, fries, salad

SEARED PORTERHOUSE
garlic butter, fries

SPICED BIRDY WINGS
sweet potato fries, sriracha mayo

LAMB FLATBREAD
hummus, rocket, tabouli

WILD MUSHROOM PAELLA
(VE AVAIL)
bomba rice, prawns, chorizo, kale

CRISPY TOFU (VE)
broccoli, tahini dressing

PUMPKIN FALAFEL (VE)
mint yoghurt, salad

THAI NOODLES (VE)
walnuts, sweet chilli, asian
vegetables, coriander

MAC'N'CHEESE (V)
cauliflower, truffle crumb, brie

ICE CREAM POPS (GF)
house made flavours

BROWNIE & COOKIES
ganache, sweet dukkah

THE LUXE

GO ALL OUT & PARTY IN STYLE
WITH OUR BESPOKE OPTIONS.
PRICE ON APPLICATION
MINIMUM OF 10 PEOPLE

SHUCKED OYSTERS &
FRESH PRAWNS
lemon, mignonette, lemon aioli,
harissa with option to add
French champagne

FONDUE
three cheese fondue, breads,
chorizo, vegetables

WAGGA MEAT SUPPLY
LOCAL GLAZED HAM
salsa, brioche rolls, mustard

WHOLE ROAST WAGYU RUMP
(served medium rare) baguette,
mustards, onion jam, garlic butter

BEETROOT CURED GRAVLAX
blinis, sour cream, lumpfish caviar

DELUXE CHEESE BOARD
fine Australian & imported cheeses,
muscatels, wafers, seasonal fruit,
quince paste

CHARCUTERIE BOARD
local and imported cured meats,
sopressa, terrine, pate, pickles,
baguette, relishes, mustard

GRAZING BOARDS

HOT & COLD PLATTERS
TO FIT YOUR NEEDS
FROM \$10 PER HEAD
MINIMUM OF 10 PEOPLE

THE CHEESE \$12 PER HEAD
baked brie, grissini, relish,
caramelized onion

THE WRAP \$14 PER HEAD
hummus, salads, tortillas, falafel,
roast vegetables

THE ROAST \$16 PER HEAD
slow roasted brisket, birdy BBQ
sauce, warm rolls, slaw, sour cream

DESSERT \$10 PER HEAD
brownie, ganache, doughnuts, coulis

THE VEGO \$10 PER HEAD
roast and marinated vegetables,
olives, popcorn, grissini, pretzels,
nuts, fresh bread, dips, fresh
seasonal fruit

THE ARTISAN \$15 PER HEAD
the vego platter plus, sliced local
ham, salami, roast meats, three
types of hard & soft cheeses

Gluten Free options available on
some items – please just let us know.

Mix and match, order off different sections, have fun with it. Call or email us
with any questions. **0269 216 902 | info@birdhousebar.com.au**