

# FOOD



## BIRDY CLASSICS

<b>CHICKEN PARMA (GF NO CHIPS)</b>	<b>24</b>
grilled breast, napoli, parmesan, ham off the bone, fries, house salad	
<b>200GM CHARGRILLED PORTERHOUSE</b>	<b>26</b>
red wine jus, fries, house salad (served med rare)	
<b>SALT AND PEPPER CALAMARI</b>	<b>16</b>
chimichurri mayo, house salad, lemon	
<b>PULLED CHICKEN TACOS (3)</b>	<b>16</b>
roast pulled chicken, avocado puree, pico de gallo	
<b>CRISPY PORK BAO (2)</b>	<b>14</b>
pork belly, apple & white balsamic chutney, sage & bacon aioli	
<b>CRUMBED LAMB CUTLETS</b>	<b>26</b>
gochujang glaze, aioli, fries	
<b>CHORIZO &amp; PRAWN PAELLA (GF)</b>	<b>24</b>
bomba rice, capsicum, crispy kale	

## SHARING

<b>BIRDY PLANK</b>	<b>50</b>
bao buns, beef laksa spoons, chicken & water chestnut dumplings, wings, fries	
<b>FAJITAS</b>	<b>60</b>
500gm sliced wagyu rump, avocado, capsicum confit, sour cream, warm tortillas, tabasco, lime (served med rare)	

## SIDES

<b>WOLLUNDRY GROVE OLIVES</b>	<b>6</b>
<b>SKINNY FRIES</b>	<b>8</b>
<b>SWEET POTATO FRIES</b>	<b>8</b>
<b>ONION BHAJI (VE)</b>	<b>8</b>
indian spiced onion fritters	
<b>BIRDY WINGS (8)</b>	<b>10</b>
tabasco, lime	
<b>RED WINE BREAD (VE AVAIL)</b>	<b>10</b>
merlot soaked sourdough, olives aioli	
<b>HOUSE SALAD 10</b>	<b>ADD CHICKEN +6</b>
mixed leaves, tomato, red onion, cucumber, toasted nuts & seeds, avocado, house dressing	
<b>ROASTED BROCCOLINI</b>	<b>10</b>
walnuts, cherry tomatoes, vegan feta	

## BURGERS

<b>BIRDY CHEESEBURGER 18</b>	<b>DOUBLE UP +8</b>
brisket pattie, american cheese, pickle, onion, ketchup, mustard brioche	
<b>SESAME GLAZED CHICKEN BURGER</b>	<b>18</b>
tempura chicken breast, sesame glaze, purple cabbage, spring onion mayo, pickled daikon	
<b>PEA &amp; ZUCCHINI BURGER (VE)</b>	<b>17</b>
crushed pea and fritter, salsa verde, vegan feta, mayo, lettuce	

## MEAT & FISH

<b>250GM WAGYU RUMP STEAK</b>	<b>32</b>
parsnip puree, wilted greens, pepper sauce (served med rare)	
<b>BARRAMUNDI</b>	<b>30</b>
crispy skin, piperade, white bean skordalia, preserved lemon & parsley oil	
<b>SPRING LAMB</b>	<b>28</b>
miso roasted shoulder, seared backstrap, buttered soy, roasted mushrooms, pak choy	
<b>CHICKEN BREAST</b>	<b>26</b>
moroccan spiced chicken, pearl barley, salad leaves, sweet spiced carrot, ras el hanout mayo	

## PLANT BASED (ALL VEGAN)

<b>TOFU GUA BAO (2)</b>	<b>12</b>
crispy tofu, sesame glaze, pickled daikon, spring onion	
<b>WILD MUSHROOM PAELLA</b>	<b>20</b>
green beans, fennel, capsicum, bomba rice	
<b>STUFFED SWEET POTATO</b>	<b>22</b>
herb stuffed sweet potato, pearl barley, salad leaves, sweet spiced carrot, ras el hanout mayo	
<b>VEGO SHARE</b>	<b>45</b>
bao (2), onion bhaji, 7 vege chilli, corn chips white bean skordahlia	

## DESSERTS

<b>WHITE CHOCOLATE CAKE</b>	<b>10</b>
strawberry compote, passionfruit semifreddo	