



weekly specials

tuesday cellar night

dust off that bottle you have hidden away under the stairs. \$9 corkage per bottle.

black angus eye fillet et frites

eye fillet steak \$45 (\$50 with wine match) wednesday & thursday night

sunday grazing board

grazing board for two with a bottle of blackbird bubbles, sauv blanc semillon or shiraz, only \$50 every sunday

take away now available on ubereats

too wet outside? that's okay... Stay at home & order with us!

spring share plates

- baguette.....2.5/pp
extra virgin, balsamic
- prosciutto et croutes.....14
pear, goats cheese, lemon oil
- fennel citrus salad.....17
cucumber, aperol et gin dressing

- mushroom et leek croquettes.....16
porcini cream, pecorino
- chicken liver parfait.....18
orange marmalade et baguette
- twice baked cheese soufflé.....18
grapes, hazelnuts, leaves

- crisp calamari.....19
celeriac remoulade, lemon et parsley
- garlic butter clams20
chilli, persillade with baguette
- cauliflower au gratin.....14
truffle oil et dill

Main & side dishes

- ricotta gnocchi.....29
spinach, sugo, blue cheese cream et parmesan
- seafood risotto.....33
clams, prawns, fish, prawn bisque et fennel
- roasted chicken thigh.....33
bacon, baby chat potatoes, green beans, parsnip crisps et leek cream
- market fish of the day.....\$mp

- slow roasted pork belly.....34
soft shell crab, cauliflower cream, glazed red cabbage, onion
- beef cheek bourguignon.....36
peas, baby carrot, pomme purée et onion rings
- shoe string frites served.....9
served with herbed aioli
- seasonal buttered veg.....9
sprinkled with herb crumbs

- shared eight course.....65pp
tasting menu

... ask a birdie



Sweets et fromage

- assiette de dessert.....28
...ask a birdie
- choux a la crème au café.....16
semifreddo, rhubarb, almond tuiles, choc sauce, strawberry
- chocolate truffles.....6

- choice of fromage served with baguette, fruit et conserves (\$11 ea or \$29 for 3)
- royal faucon camembert
cow's milk, creamy with a soft, sweet, buttery
- castel regio gorgonzola dolce, blue
cow's milk, soft creamy blue, yeasty, piquant
- cantal entré deux, hard aoc
cow's milk, 1-6 mths, wash rind semi-hard, strong buttery finish

hot beverage

- french press coffee.....4
served with warm milk
- hot chocolate.....4
- loose leaf tea.....4
green, mint, chamomile, earl grey, english breakfast

