



weekly specials

tuesday cellar night

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

french inspired wine lunch

sunday 26th november at 12.30pm
limited tickets \$100ppask a birde!

sunday grazing board

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

take away now available

let us cook for you, order take away with us and receive 20% off.

spring share plates

- baguette.....2.5/pp
extra virgin, balsamic
- prosciutto et croutes.....14
pear, goats cheese, lemon oil
- fennel citrus salad.....16
cucumber, aperol & gin dressing

- croquettes.....17
cauliflower, corn, spring onion
- chicken liver parfait.....18
orange marmalade, baguette
- twice baked cheese soufflé.....18
raisin, celery, leaves, hazelnut

- crisp calamari.....19
celeriac remoulade, lemon, parsley
- smoked salmon tartare.....20
blinis, mustard cream
- garlic butter clams20
chilli, persillade, baguette

Main & side dishes

- ricotta gnocchi.....29
spinach, sugo, blue cheese cream, parmesan
- seafood risotto.....33
clams, prawns, fish, prawn bisque, fennel
- roasted chicken thigh.....33
israeli couscous, chorizo, corn, spinach, orange jus
- market fish of the day.....\$mp

- slow roasted pork belly.....34
skordalia, kale & red cabbage slaw, apple, honey
- beef cheek bourguignon.....36
green beans, baby carrot, baby chat potatoes, onion rings
- shoe string frites.....9
served with tomato relish
- seasonal buttered veg.....9

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

... ask a birdie



Sweets et fromage

- parfait amour.....15
pedro, brandy cream, truffle
- assiette de dessert.....28
- choux a la crème15
semifreddo, apple, berries, nut brittle
- 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 petit, semi 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

