Birdcage
DINING ROOM & GARDEN BAR

SUPER TUESDAY

FOR 2 TO 14 GUESTS - DINNER ONLY - 50% OFF FOOD ONLY
SELECT ONE DISH FROM EACH COURSE - THREE COURSE MENU

ENTRÉE

Oysters (5) 30
Served on ice with lemon (GF, DF)

Garlic Prawns 27
Pan fried Tiger prawns, charred garlic, lemon infused olive oil, gremolata, toasted sourdough (GF OPTION)

Scallop in the Shell 23
Seared scallop, potato cream, caper butter, parmesan crumbs

Beef Carpaccio 23
Paper thin Angus, citrus soy, wasabi aioli, dehydrated olives, caper berries, white truffle, EVOO (GF)

Burrata 22
Hand crafted burrata, confit cherry tomatoes, pickled capers, basil, vincotto, toasted sourdough, EVOO, Szechuan salt (V, GF OPTION)

Karaage Chicken 18
Double fried boneless chicken, garlic, ginger, sake, mirin, soy, chilli mayo (GF)

MAIN

Lamb Shank 39
Slow braised garlic butter shank, sous vide mash, Szechuan port jus (GF, DF)

Vegetarian Lasagne 36
Market vegetables, edamame kernels, vegan cheese, vegan bechamel (DF OPTION, V)

Beef Lasagne 42
Beef ragu alla bolognese, parmesan rosato, basil oil, toasted sourdough

Barramundi 44
Pan-fried, crisp-skinned fillet, crunchy chats, pan-Asian lemongrass ginger sauce, sorrel garnish (DF)

Angus Rib Eye 65
Lime slaw, Crying Tiger dipping sauce, sous vide mash

Half Rack & Garlic Prawns 75
Cooked overnight, individually glazed in Chef's sticky Singapore black pepper & Szechuan sauce.

DESSERT

Classic Crème Brûlée 22
Silky vanilla custard, caramelised sugar crust (GF)

Chocolate Martini 21
Skyy vodka, chocolate syrup, Bailey's, chocolate liqueur

Sorbet 16
Served with seasonal accompaniments (GF, DF, V)

Baked Cookie 18
Double choc chip, chilli, ginger, salted caramel ice cream

Choc & Cherry Old Fashioned 22
Wild Turkey, Cherry Heering, Chocolate Bitters, Simple Syrup

GF = Gluten Free DF = Dairy Free V = Vegetarian