Birdcage

FATHER'S DAY MENU

ON ARRIVAL

Warm Sourdough Cob
Parmesan oil

Fried Stuffed Olives
Feta, parmesan, basil, romesco sauce

ENTRÉE

Beef Carpaccio
Tonnato sauce, baby capers, fried shallots, wasabi peas, EVOO (GF)

Wagyu & Chorizo Meatballs
Wagyu & Chorizo Meatballs, spiced tomato, smoked provolone, crusty bread (GFO, DFO)

Tuna Ceviche (3)
Atlantic tuna, crispy cones, chilli sesame dressing, fresh lime, tuna cream, edamame (GF, DF)

Crispy Calamari
Dressed watercress, wasabi aioli (GF, DF)

Stracciatella
Deconstructed burrata, roasted almond pesto, marinated peppers, fried saltbush, charred sourdough (V, GFO)

Duck Roll-ups (2)
Confit duck, Szechuan pancake, spring onion, cucumber, plum sriracha (GFO)

MAIN

All mains served with golden fries and Mediterranean salad

Glazed Lamb Shoulder
Roasted rosemary jus, crispy potatoes (GF)

Atlantic Salmon
Lemon-garlic cream sauce

Mushroom Lasagne
Wild mushroom & thyme, creamy truffle sauce, fresh parmesan, chives (v)

Porterhouse – 200g
(MB4+)

Beef Cheek Bourguignon
Mushroom, baby onions, mashed potatoes

Half Rack of Ribs
Slow-cooked overnight, sticky Singapore black pepper & Szechuan glaze

DESSERT

Chocolate Fondant
Dulce de leche, vanilla bean ice cream, candied hazelnuts

Classic Crème Brûlée
Silky vanilla custard, crispy sugar

Sorbet
Assorted with mixed berries - see your waiter for today's choice (GF, DF, VG)

OPTIONAL ADD-ONS

1kg Lamb Shoulder 99
Slow-cooked, garlic, lemon, oregano, olive oil

Tomahawk Steak (per 100g) 16
Diamantina grain-fed beef, chargrilled, carved off the bone

GF = Gluten-Free | GFO = Gluten-Free Option | DFO = Dairy-Free Option | V = Vegetarian