

DRINKS

Coffee. T/A 3.5 - Dine in 4.5

+50c extra shot, decaf, soy, almond, coconut, macadamia, lactose-free milk

Hot chocolate. 3.5 / Hot bounty. 5.0 (with coconut milk)

Chamellia tea. 3.5

Iced coffee/chocolate. 5.0

Fresh juices. 7.5

GARDEN GREENS - Kale, celery, lemon, ginger, green apple

THE DETOX - Apple, carrot, beetroot, lemon, ginger

SUNSHINE - Orange, pineapple, apple

Health shot. 4.5 - lemon, ginger, turmeric

Protein Choc Banana Smoothie. 8.5 - with banana, scoop of peanut butter, cacao, vanilla protein powder, almond milk, topped with cacao nibs and chia seeds

Organic Sodas. 6.0

TAHITIAN LIME - topped with shaved ice, fresh lime slices and mint

WILD PASSIONFRUIT - topped with shaved ice and passion-fruit pulp

PINK POMEGRANATE - topped with shaved ice, blueberries and mint

Soft drinks. 3.5 - Coke, Coke Zero, Sprite, San Pellegrino, Lemon lime bitters

Cocktails.

MIMOSA 12.00

VODKA LEMON LIME BITTERS 12.0

APEROL SPRITZ 12.00

Aperol, prosecco, soda, shaved ice & orange

WATERMELON COOLER 14.0 - Fresh

watermelon, gin, lime with cucumber

MOSCOW MULE 14.0 - Vodka, lime, ginger beer topped with shaved ice and lime wheel

Bubbles.

PROSECCO FREEMAN Prunevale NV 12.0

White.

SAUVIGNON BLANC TE MANIA Nelson NZ 2013 11.0

CHARDONNAY WOODLANDS Margaret River WA 2013 11.0

Rose.

FREEMAN RONDINELLA ROSE 'RONDO' Prunevale 2016 11.0

Red.

PINOT NOIR SOUMAH Yarra Valley 2013 13.0

SHIRAZ HEAD RED Barossa Valley SA 2013 11.0

Beer.

Feral Hop Hog Pale Ale, 375ml Can 9.0

Feral Sly Fox Session Ale, 375ml Can 9.0

Feral White Ale, 375ml Can 9.0

Bilpin Apple Cider 330ml 10.0

The Birdcage

ALL DAY MENU

ALL EFTPOS TRANSACTIONS INCUR A 1.8% SURCHARGE.

PUBLIC HOLIDAYS INCUR AN ADDITIONAL

10% FEE ON ALL DINE IN MEALS.

TAKE-AWAY AVAILABLE.

ALL DAY BREAKFAST

Eggs how you like it. 11.0

Scrambled/Poached/Fried with choice of toast

Toast with spreads. 5.0

Ham & Cheese croissant. 7.0

Bacon & Egg roll. 10.0

Acai bowl. 15.0 VG

Acai-toasted coconut-cocoa nibs-fresh seasonal fruit

Vanilla chai porridge. 15.0 V

Fresh winter fruits-organic brown rice flakes-rhubarb-honey roasted pecans-cinnamon

Ricotta pancakes. 15.0 V

Berries compote-vanilla mascarpone-passionfruit-honeycomb

Classic eggs benedict. 17.0

Artisan bread-poached eggs-choice of smoked ham, bacon or salmon-house made hollandaise sauce

Breakfast burger. 16.0

Milk bun-tomato relish-baby spinach-streaky bacon-avocado-hash brown-creme fraiche-poached egg

Breakfast nourish bowl. 19.0 V

Corn beetroot frittas-roasted pumpkin mash-avocado-confit cherry tomato-coriander leaves-poached egg-super seeds

Baked eggs. 18.0

Spanish chorizo-chickpeas-cherry tomato-crunchy kale-tomato basil sauce-turkish bread

Avocado smash. 17.0 V

Artisan bread-poached eggs-goat cheese-heirloom tomato-radish and pomegranate-sweet paprika-avocado-basil infusion

Halloumi stack. 18.0 V

Artisan bread-rocket pesto-roast tomato-poached eggs-grilled halloumi-pine nuts-truffle dressing

SIDES

Avocado	\$4	Streaky bacon	\$5
Roast tomato	\$4	Mix mushroom	\$5
Hash brown	\$4	Wilted spinach	\$5
Smoked salmon	\$5	Grilled chorizo	\$5

BRUNCH / LUNCH

Beef Angus burger. 18.0

Grilled grass fed patty-lettuce-tomato-bacon-tasty cheese-caramelized onion-BBQ aioli-steak chips

The Chook burger. 17.0

Free rang marinated breast-lettuce-pickle cucumber-avocado - semi dried tomato-chili mayonnaise-steak chips

Tijuana Tacos. 16.0

Tempura Tiger Prawns on a bed of creamy avocado, coriander, sliced chilli and a generous serve of Pico De Gallo. Finished with lime wedge

Warm Moroccan Lamb Salad. 23.0

Slow roasted lamb-feta-beetroot-grilled zucchini-roasted capsicum-fried chickpeas-tzatziki-couscous-pine nuts

Linguine Bottarga. 25.0

Prawns-calamari-shaved zucchini-garlic-chili-white wine - Prawns Bisque-Bottarga

Flame Grilled Chicken Salad. 21.0

Marinated chicken fillet-mixed lettuce-shredded carrot-green apple-cucumber pickle-cherry tomato-quinoa-toasted peanuts-coconut crumb-vietnamese palm sugar dressing and slice chilli

The Birdcage Bowl. 23.0 V

Snow pea tendrils-asparagus-barley-pomegranate-cucumber-golden turmeric-paprika, hummus-falafel-super seeds-roasted sweet pumpkin

Sirloin Tagliata. 29.0

220g Grass Fed Sirloin Beef w. Rocket, Shaved Parmesan, Confit Cherry Tomatoes, Garlic Butter Brocolini and topped with Truffle Dressing.

Fries 6.0 / Sweet potato fries. 7.5

KIDS MENU

Belgian waffle w/vanilla ice cream, banana, and honeycomb crunch. 10.0

Pancake with Nutella and vanilla ice cream. 10.0

Penne basil tomato sauce. 8.0

Fish and chips. 9.0

Schnitzel and chips. 12.0

Vanilla ice cream with choice of topping (vanilla, chocolate, caramel, strawberry). 4.0