

Birdy's

KITCHEN & BAR

DAY

till 4PM

FRESH BAKES
available at counter

GRANOLA 12
yoghurt, toasted seeds, pistachios, green
apple, house made honeycomb (GF)

OVERNIGHT OATS 11
rolled oats, chia seeds, soy, banana, berry
compote, pistachios (V)(GF)(DF)

NUT BUTTER TOAST 6
house made cashew butter, banana,
pistachios, chia seeds, raw honey (V)

EGGS ON TOAST 9
eggs, sweet paprika, greens, sourdough
choice of scrambled, sunny side up or poached

CHEESE & PICKLES TOASTIE 13
goat cheese, emmental cheese, beetroot
pickle, wholegrain mustard

SHROOMS 14
forest mushrooms, greens, sourdough

THE WORKS 19
eggs, bacon, chorizo sausage, mushrooms,
greens, sourdough
choice of scrambled, sunny side up or poached

SALMON TARTINE 17
smoked salmon, chive crème fraiche, cherry
tomato salad, lemon oil, sourdough

GREEN BOWL 16
raw kale, beetroot, quinoa, apples, cherry
tomatoes, dukkah (V)(GF)(DF)

BREAKFAST SANGA 14
bacon, fried egg, emmental cheese, beetroot
pickles, brioche

TRUFFLE MUSHROOM PASTA 18
porcini, button mushrooms, black trumpet,
truffle, calamarata

MAC & CHEESE 17
chicken, emmental & parmigiano-reggiano
cheese, macaroni

WAGYU CHEESE BURGER 24
150g wagyu beef patty, emmental cheese, roma
tomatoes, greens, gherkin, brioche, shoestring fries

add wagyu patty 10
add emmental cheese 3

DUCK CONFIT HASH 18
pimiento peppers, onion, potatoes, poached
egg, greens

FOREST MUSHROOM OMELETTE 14
porcini, button mushrooms, black trumpet,
onion confit, greens

TRUFFLE PARMESAN FRIES (V) 12

SHOESTRING FRIES (V) 9

ADD ONS

side green salad 5
smoked salmon 4
back bacon / mushrooms / eggs 3
(choice of scrambled, sunny side up or poached)
sourdough from Burnt Ends 4

FOR JUNIORS

MAC & CHEESE 9
MACARONI BOLOGNESE 9
CHICKEN SAUSAGE WITH POTATO 9
BUTTERNUT SQUASH SOUP 6

V – VEGETARIAN
GF – GLUTEN FREE
DF – DAIRY FREE

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EVENING

From 4PM, last food order at 9.30PM

NIBBLES

TOASTED SOURDOUGH	
from Burnt Ends	
with house made curry butter	6
with dukkah and extra virgin olive oil	7
MARINATED OLIVES (V)(DF)(GF)	6
STUFFED PEPPERS	6
with feta	
DUCK RILLETTE	16
with house made pickles, sourdough	
TRUFFLE PARMESAN FRIES (V)	12
SHOESTRING FRIES (V)	9

SALADS & SOUPS

GREEN BOWL	16
raw kale, beetroot, quinoa, green apple, cherry tomatoes, dukkah (V)(DF)	
add smoked salmon	4
WARM CHICKEN MUSHROOM SALAD	16
melange of mushrooms, slow cooked chicken, greens	
CHARRED CAULIFLOWER	15
semidried tomatoes, chives, hazelnut beurre noisette (V)(GF)	
TOMATO SALAD	9
roma & cherry tomatoes, fresh basil, lime vinaigrette (V)(GF)(DF)	
BUTTERNUT SQUASH SOUP (V)(GF)(DF)	11
POTATO & LEEK SOUP (V)(DF)	11

V – VEGETARIAN
GF – GLUTEN FREE
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MAINS

BEEF RIBEYE	33
300gm Jacob's Creek grass fed ribeye, wild mushroom fricassee, wholegrain mustard	
add shoestring fries (V)	3
add with truffle parmesan fries (V)	4
DUCK LEG CONFIT	27
with bacon, carrots & coco bean cassoulet	
PAN FRIED BARRAMUNDI	25
'Ah Hua Kelong' barramundi, spinach, potato & leek, avruga, lemon oil	
WAGYU CHEESE BURGER	24
150g wagyu beef patty, emmental cheese, roma tomatoes, greens, gherkin, brioche, shoestring fries	
add 150g wagyu patty	10
add emmental cheese	3
SLOW COOKED PORK	25
kecap manis pork belly, duck fat potato	
TRUFFLE MUSHROOM PASTA	18
porcini, button mushrooms, black trumpet, truffle, calamata	
MAC & CHEESE	17
chicken, emmental & parmigiano-reggiano cheese, macaroni	

SWEETS

BLUEBERRY COCONUT SAGO (V)	9
WEEKLY TART	
available at counter	

FOR JUNIORS

MAC & CHEESE	9
MACARONI BOLOGNESE	9
CHICKEN SAUSAGE WITH POTATO	9
BUTTERNUT SQUASH SOUP	6

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WINES

CRISP, REFRESHING WHITES

TWIN ISLANDS 2016 SAUVIGNON BLANC Sauvignon Blanc. Marlborough, New Zealand (WE86pts)	13 / 70
LEEUWIN ESTATE 2017 SIBLINGS SAUVIGNON BLANC Sauvignon Blanc. Margaret River, WA, Australia (JS90pts)	75
THE WINERY OF GOOD HOPE 2017 CHENIN BLANC Chenin Blanc. Stellenbosch, South Africa	65
HUBER 2015 GRÜNER VELTLINER TERRASSEN Grüner Veltliner. Traisental, Austria (FF90pts)	65
HENSCHKE 2015 TILLY'S VINEYARD Sémillon, Sauvignon Blanc, Riesling, Chardonnay & Pinot Gris. Eden Valley, SA, Australia (biodynamic, sustainable, JH90pts)	90

CREAMY, AROMATIC WHITES

YALUMBA 2016 Y SERIES CHARDONNAY Chardonnay. Barossa Valley, SA, Australia (sustainable, WE86pts)	12 / 65
FAMILLE HUGEL 2016 GENTIL HUGEL Gewurztraminer, Muscat, Pinot Gris, Riesling, Sylvaner & Pinot Blanc. Alsace, France	70
SCHLOSS JOHANNISBERG 2014 RIESLING GELBLACK TROCKEN Riesling. Rheingau, Germany (RP88pts)	65

JH - JAMES HALLIDAY, JS - JAMES SUCKLING, RP - ROBERT
PARKER, ST - STEPHEN TENZER, WA - WINE ADVOCATE, WE - WINE
ENTHUSIAST, WS - WINE & SPIRITS

SKIN CONTACT; ORANGE & ROSÉ

AZIENDA AGRICOLA DENAVOLO 2015 DENAVOLO DINAOLINO Malvasia di Candia Aromatica, Ortugo, Marsanne Emilia Romagna, Italy (organic)	85
SMALLFRY 2017 BAROSSA TANGERINE DREAM Semillon, Pedro Ximenes, Riesling, Roussane & Muscat. Barossa Valley, SA, Australia	90
ESCODA-SANAHUJA 2016 ELS BASSOTS Chenin Blanc. Concha de Barberà, Catalunya, Spain (biodynamic)	110
MILTON LIBIAMO 2016 FIELD BLEND 60% Viognier, 20% Marsanne, 20% Muscat. Gisborne, New Zealand (biodynamic, organic)	120
AIX ROSÉ Coteaux d'Aix en Provence, France (organic, WE90pts)	70

ORANGE WINE is a type of white wine made by leaving the grape skins and seeds in contact with the juice, creating a deep orange-hued finished product. Orange wines are bold and complex, and tastes like a more savoury version of wines from the same white grape.

BRIGHT, JUICY REDS

CLOS MARGUERITE 2010 PINOT NOIR Pinot Noir. Marlborough, New Zealand (sustainable)	13 / 70
KRUTZLER 2012 BLAUFRÄNKISCH Blaufränkisch. Eisenburg, Austria (WE92pts)	65
RADFORD DALE 2017 THIRST GAMAY Gamay. Stellenbosch, South Africa (sustainable, biodynamic, unfiltered)	75
THE OTHER WINE CO 2016 GRENACHE Grenache. McLaren Vale, SA, Australia (minimal intervention, sustainable)	80

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WINES

BIG, BOLD REDS

LEEUWIN ESTATE SIBLINGS 2015 14 / 75
SHIRAZ
Margaret River, WA, Australia
(JH94pts)

ALAMOS 2017 MALBEC 60
Malbec. Mendoza, Argentina.
(JS91pts)

WIRRA WIRRA 2015 SCRUBBY RED 75
MCLAREN VALE
Shiraz & Cabernet Sauvignon. McLaren Vale,
SA, Australia
(certified organic, sustainable, JS92pts)

DOMAINE & MAISON LES ALEXANDRINS 80
2015 COTES-DU-RHONE ROUGE
Grenache, Syrah, Mouvedre & Cinsault.
Rhone, France
(sustainable, WS91pts)

ST FRANCIS 2014 "OLD VINES" 115
ZINFANDEL
Zinfandel. Sonoma, California, USA
(sustainable, RP90pts, WA90pts)

G.D. VAJRA 2013 BAROLO ALBE 130
Nebbiolo. Piedmont, Italy
(WS92pts)

SPARKLING

PASQUA PASSIMENTO ROMEO & JULIET IGT
PROSECCO NV 65
100% Glera. Veneto, Italy

CHAMPAGNE PHILIPPE GAMET BRUT
SELECTION BLANC DE NOIRS 120
Mardeuil, Champagne, France

BEERS & CIDERS

DRAFT

Coming soon

CANS

GARAGE PROJECT WHITE MISCHIEF 12
Salted White Peach Sour

GARAGE PROJECT CAN LAH 12
Lager

HITACHINO NEST WHITE ALE 13
Belgian Wheat Beer

PIRATE LIFE PALE ALE 12
American Pale Ale

PIRATE LIFE THROWBACK IPA 12
Session India Pale Ale

GARAGE PROJECT GARAGISTA 14
India Pale Ale

PIRATE LIFE MOSAIC IPA 14
India Pale Ale

BREWDOG JET BLACK HEART 12
Milk Stout

THE HILLS APPLE CIDER 12
Apple Cider

JH - JAMES HALLIDAY, JS - JAMES SUCKLING, RP - ROBERT
PARKER, ST - STEPHEN TENZER, WA - WINE ADVOCATE, WE - WINE
ENTHUSIAST, WS - WINE & SPIRITS

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COCKTAILS

COOLERS

	GLASS / PITCHER*
APEROL SPRITZ	14 / 75
Prosecco, Aperol, soda, orange slice	
MIMOSA	14 / 75
Prosecco, orange juice	

*PITCHER SERVES 6

CLASSICS

GIN & TONIC	15
GIN SIGNATURE	15
Gin, Campari, lime	
OLD FASHIONED	15
Whisky, Angostura bitter, orange	
NEGRONI	17
Gin, Campari, sweet vermouth, orange peel	
BOULEVARDIER	17
Whisky, Campari, sweet vermouth, orange peel	

SPIRITS & APERITIVES

ADELAIDE HILLS DISTILLERY 78 DEGREES GIN	14
SOMETHING WILD BEVERAGE COMPANY AUSTRALIAN GREEN ANT GIN	16
REBEL YELL KENTUCKY BOURBON	15
HIGH WEST DOUBLE RYE WHISKEY	18
BALVENIE DOUBLE WOOD 12 YEAR SINGLE MALT SCOTCH	19
LAGAVULIN 16 YEAR OLD SCOTCH	20
TRIED & TRUE STRAIGHT WHEAT VODKA	16
CAMPARI	9

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SOFTS

COFFEE

ESPRESSO	3.5
BLACK	5
WHITE Flat White/Latte/Cappuccino	5.5
MOCHA	7
ICED	+1
SOY MILK	+0.5

Our coffee beans are from specialty coffee purveyor Common Man Coffee Roasters.

HOT CHOCOLATE	6
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QUENCHERS

KOMBUCHA Sparkling Probiotic	10
POT OF TEA English Breakfast Camomile, Honey & Vanilla	6
HOUSE MADE ICED TEA	5
DIRTY ICED TEA with a dash of bourbon	10
SAN PELLEGRINO Sparkling mineral water 50cl	5.5
AQUA PANNA Still mineral water 50cl	5.5
TONIC WATER	5

SMOOTHIES

NUTS FOR BANANAS organic cacao nibs, banana, nut butter, almonds, oats, milk	8
BERRY GOOD berries, oats, milk	8
PARADISE strawberry, kiwi, banana, milk	8
ENERGIZE dragon fruit, kiwi, banana	8
SOY MILK	+0.5

FEEDING HOURS

Monday 10am - 11pm
Tuesday CLOSED
Wednesday 10am - 11pm
Thursday 10am - 11pm
Friday 10am - 12am
Saturday 8am - 12am
Sunday 8am - 4pm

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