

Birdhouse

ENTREE

Freshly chucked oysters, mignonette or bloody Mary sauce	5.5ea
Kingfish ceviche, tiger milk, finger lime, chilli, pico de gallo	21
Potato & lemon croquettes, romesco sauce, coriander oil (vegan)	19
Fried Calamari, spiced yoghurt, fennel salad	21
Charcuterie for two - Jamon, salami, Manchego, white anchovy, pickles, Irrewarra sourdough	26

MAIN

Cataplana- Portuguese seafood broth, blue swimmer crab, prawns, mussels, fish, calamari, chorizo, new potato	42
14 day dry aged 500gm rib eye on the bone with chimichurri	49
Saltado, kataifi asparagus, pesto (vegan)	32
Confit duck leg , honey parsnips, asparagus, peas & jus	35
Pork belly & jamon prawns, papaya salsa, mojo sauce	40
Seafood & chorizo Paella for two	65

SIDE

Thrice Cooked Potato wedges, thyme, smoked tobasco salt	12
Simple Ceaser salad	12
Char grilled vegetables, gazpacho salsa	13

DESSERT

Mango and cardamom crème brulee	13
Churro, chocolate sauce	13
Cheese Board -selection of fine imported cheeses, quince paste, muscatels, lavosh	15/26
Affogato with or without liqueur	9/14