

BIRD CAGE RESTAURANT

To share or not to share... that is the question!

SMALL

Pink pepper squid, chilli, onion	12
Cold smoked salmon tartare, mustard mayo (gf)	10
Satay swordfish tataki, pickled cucumber (gf)	10
Salt & pepper silken tofu, black chilli vinegar (v)	9
Wild mushroom, truffle, wonton chips (v) / with crab	12 / 16
Pork & garlic chive dumpling, vinegar caramel	12
Bourbon & coke ribs, horseradish (gf)	12

MEDIUM

Chicken breast, sweet corn purée, tomato, roasted pepper & coriander salsa (gf)	32
Blue swimmer crab & mango salad, sweet, sour & chilli dressing (gf)	28
Rice noodle rolls, mushroom, soy & black bean broth, green onion (v)	26
Green tea smoked salmon, udon noodle, shiitake & miso soup (gf)	32
Chinese bbq pork, roasted pumpkin, baby bok choy, chilli caramel	30

Please advise waitstaff if you have any specific dietary requirements or allergies

Please note there is a 2% fee for Visa, MasterCard & American Express & a 3% fee for Diners Card

SHARED

Red roasted duck, Chinese cabbage, chilli plum, coconut rice (gf)	40
Barramundi, baby eggplant, green broth, fragrant salad, coconut rice (gf)	40
12hr braised lamb shoulder, wasabi spring peas, mint, Shallots (gf)	40
Charred local bugs, yellow coconut, paw paw & cucumber, coconut rice (gf)	40
Sweet & sour pork belly, tomato, coriander & peanut salad (gf)	40
Szechuan soft shell crab, iceberg, lime, green chilli mayo	30
Char-grilled rib eye (served medium rare), horseradish, potato, Swiss browns, cress (gf)	55

SIDES

Mushrooms, horseradish (v, gf)	9
Paw paw salad (v, gf)	8
Wasabi potato (v, gf)	8
Greens & ginger (v, gf)	8

HAPPY ENDINGS

all 14

5 spice brulee, mango & sesame
Gingerbread & espresso ice-cream sandwich, honeycomb crumble
Salted caramel & banana textures
Lemongrass pudding, coconut & chilli