

Birdie

BAR & BRASSERIE

DAILY HARVEST – 32 each

12PM - 2.30PM

Monday

Wagyu minute steak

FRENCH FRIES, PEPPERCORN SAUCE

Fresh mafaldine pasta

WOOD EAR MUSHROOM, GRATED RICOTTA SALATA

Tuesday

Birdie chicken pie

POMME PUREE

Roasted pumpkin

SPICED HONEY, GEM LETTUCE, FINGER LIME

Wednesday

Raost petuna ocean trout

LOCAL MUSSELS, FINGERLIME, BUTTER SAUCE

Allium risotto

Thursday

Locally caught seafood pie

MASH POTATO, BAY OF FIRES CHEDDAR

Wild mushroom ragu

ROAST GNOCCHI

Friday

Bangalow pork belly

KOSHIHIKARI RICE, FERMENTED DAVIDSON PLUM SAUCE

Cauliflower

COMTE, MAFALDINE PASTA, TASMANIAN TRUFFLE

Saturday

Wagyu brisket

FERMENTED BLACK BEAN, CAULIFLOWER, COCONUT

Tempura zucchini flower

KOSHIHIKARI RICE, SALTED CASJEW