



## SMALL AND SHARE PLATES

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**WARM MARINATED OLIVES** **VGN GF** \$8

**BETROOT AND ORANGE SALAD** \$15

served with vegan feta and rocket **VGN GF**

**HOMEMADE ARANCINI BALLS** \$16

with vegan cheese, broccoli and romesco sauce (4) **VGN**

**FRIED CALAMARI** \$18

served with lemon, rocket, fennel slaw and aioli

**BAKED HALOUMI** \$17

served with honey and sauteed brown and shimeji mushrooms **V**

**BLUE SWIMMER CRAB ROLLS** \$19

in a caper, celery and dill remoulade in Japanese style bread rolls (2)

**BRUSCHETTA** \$18

Heirloom tomato and braised eggplant **VGN**

**SELECTION OF DIPS** \$24

Baba ghanoush, hummus and fire roasted capsicum  
with grilled flatbread **VGN**

## SIDES

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Grilled seasonal vegetables with lemon and oil **VGN GF** \$12

Bowl of chips with vegan aioli **VGN** \$12

Garden salad **VGN GF** \$12

Wild rice **VGN GF** \$6

Confit potatoes **VGN GF** \$12

**V** Vegetarian **VGN** Vegan **GF** Gluten Free

Dishes may contain traces of allergens. Please advise your waiter if you have any food allergies

## LARGE PLATES

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### STUFFED EGGPLANT \$26

with herbs and wild rice with turmeric,  
lime and coconut sauce **VGN GF**

### SPAGHETTINI WITH OLIVE TAPENADE \$28

braised eggplant, chilli, lemon and garlic **VGN**

### GRILLED BARRAMUNDI FILLET \$35

with wild rice, marinated and roasted cauliflower  
and turmeric, lime and coconut sauce **GF**

### GNOCCHI \$28

with brown and shimeji mushrooms, ricotta and basil **V**

### BIRD'S BASEMENT VEGAN BURGER \$28

plant based patty and vegan cheese, tomato,  
lettuce, pickles, served with chips and vegan aioli **VGN GF**

### SPAGHETTINI WITH SPANNER CRAB \$31

chilli, garlic and olive oil **GF**

### BIRD'S BASEMENT BURGER \$29

beef patty and cheese, tomato, lettuce, pickles,  
served with chips and aioli **GF**

### CHICKEN SCHNITZEL \$28

served with chips, fennel slaw, lemon and aioli

### SLOW COOKED (6 HOURS) DUCK LEG \$41

with green beans and blackberry jus **GF**

### CHARGRILLED 250G SIRLOIN STEAK \$55

with grilled broccolini, confit potatoes and red wine jus **GF**

## DESSERTS

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### THREE CHEESE PLATTER \$26

with quince paste and dried apricot preserves,  
bread and lavosh crackers **V**

### TIRAMISU \$12

mascarpone cream with amaretti biscuits soaked in coffee,  
marsala wine and finished with cocoa **V**

### DONUTS \$15

with spiced maple syrup, cinnamon and star anise (9 pcs) **VGN**

### DESSERT PLATTER \$28

donuts, tiramisu and Matcha ice cream **V**

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