



Breakfast | 8am – 11:30am

Bird Feeder | 18

Granola, Citrus Vanilla Yoghurt, Cinnamon Poached Pear (DF, GF, VEG)

Toasted Sourdough | 9

Butter & choice of Jam, Marmalade, Vegemite or Peanut Butter (VEG, NFO, VGNO)

Brekkie Burger | 20

Potato Bun, Bacon, Egg, Cheese, Basil Aioli, Hash Brown (NF, GFO, DFO)

Vegan Brekkie Burger | 19

Potato Bun, Grilled Mushroom, Vegan Cheese, Caramelised Onion, Hash Brown and Tomato Relish (GFO, VGN, NF)

Breakfast Waffles | 25

Matcha Whipped Ricotta, Blueberry Compote, Smoked White Chocolate, Lemon Myrtle Macadamia Praline (VEG, NFO)

Eggs Your Way | 16

Your choice of Poached, Fried or Scrambled Eggs on Sourdough (VEG, NF, GFO)

Something Extra?

- + Bacon | 4
- + Tomato | 4
- + Avocado | 4
- + Hash Brown | 4
- + Mushroom, | 4
- + Haloumi | 4

Brunch | 12pm – 3pm

Bird Feeder | 18

Granola, Citrus Vanilla Yoghurt, Cinnamon Poached Pear (GF, VEG)

Brekkie Burger | 20

Bacon, Egg, Cheese, Basil Aioli, Hash Brown (NF, GFO, DFO)

Vegan Brekkie Burger | 19

Potato Bun, Grilled Mushroom, Vegan Cheese, Caramelised Onion, Hash Brown and Tomato Relish (VGN, NF)

Pork Banh Mi | 20

Char Siu Pulled Pork, Pickled Daikon, Carrot, Cucumber, Chilli Coriander, Crackling (DF, NF)

Tofu Banh Mi | 19

Fried Marinated Tofu, Pickled Daikon, Carrot, Cucumber, Chilli Coriander (VEG, DF, NF)

Reuben Sandwich | 20

Rye, Wagyu Pastrami, Sauerkraut, Pickles, Gruyere Cheese

Kids Menu (Under 12 only) | 12pm – 8pm

Kids Fish Bites & Chips | 16

Tempura Fish Bites, Chips, Tartare Sauce (NF, DF)

Kids Pasta | 17

Spaghetti, Braised Lamb & Tomato Ragout, Parmesan (NF)

Kids Falafels | 16

Falafels, Cucumber Salad, Hummus (VEG, VGN, NF)

Kids Wagyu Beef Sliders | 18

Burger Sauce, Cheese & Chips (NF)

All Day | 12pm – 8pm

Ginger & Prawn Dumplings | 23

Chilli Soy, Pork Crackling, Chives – 6 pieces (DF)

Vegetarian Dumplings | 23

Ginger & Lime Dressing, Fried Shallots – 6 pieces (VEG, DF)

Wagyu Beef Burger & Chips | 28

Bun, Cheese, Lettuce, Onion, Burger Sauce, Pickles (NF, DFO)

Fried Chicken Bao-gers | 30

Fried Chicken Bao-gers (2) with Wombok Slaw, Burnt Chilli Mayo, Cheese and Pickles (DF, NF)

Bowl of Chips | 14

Hot Chips with Cage Salt (GF (not Celiac), VEG, VGN, DF)

Bird Bowl | 28

Beetroot Hummus, Pumpkin Falafel, Cauliflower & Barberry Salad, Toasted Focaccia (VGN, GFO)

Katsu Curry | 32

Pork Schnitzel, Short Grain Rice, Golden Vegetable Curry, Japanese Pickles (NF, DF)

Poke Bowl | 28

Brown Rice, Avocado, Seaweed Salad, Edamame, Kim Chi, Fresh Radish, Grilled Mushrooms, Vegan Ponzu (VEG, GF, NF, VGN)

+ add Sesame Egg (\$5)

Allergen Notice: while we do our best to indicate what meals are Dairy Free (DF), Gluten Free (GF), Vegetarian (VEG), Vegan (VGN) and Nut Free (NF) and alterations/options (O) to suit these dietary requirements – please advise our staff while ordering if you would like this option. These meals are prepared in a kitchen where these allergens may be present. Menu items may come into contact with Wheat, Eggs, Peanuts, Tree Nuts and Milk products.

Beer on Tap | Pots, Pints & Jugs

Furphy Crisp Lager - 6 | 12 | 23
Kirin Ichiban - 7 | 13 | 25
James Squire 150 Lashes Pale Ale - 7 | 13 | 25
Little Creatures Pacific Ale - 7 | 13 | 25
James Squire Ginger Beer - 8 | 14 | 27

House Spirits

42 Below (Vodka) | 12
Buffalo Trace (Bourbon) | 12
Bombay Sapphire (Gin) | 12
Dewars White Label (Scotch) | 12
Bacardi Carta Blanco (White Rum) | 12
Bacardi Spiced (Spiced Rum) | 12
Bacardi Carta Oro (Gold Rum) | 12
Patron Silver (Tequila) | 14

Beer, Cider & Pre-Mix

James Squire Orchard Crush Apple Cider | 12
Peroni Red | 10
Peroni Leggera | 9
Coopers Pale Ale | 10
Coopers XPA | 11
Balter XPA | 12
Stone & Wood Pacific Ale | 12
Corona | 11
Carlton Draught | 10
Carlton Dry | 10
James Boags Light | 9
Great Northern | 10
Melbourne Bitter | 10
Furphy Refreshing Ale | 10
Vodka Cruisers (Assorted Flavours) | 12
White Claw (Assorted Flavours) | 12
Delvi Seltzers (Blood Orange, Lime) | 10
Delvi Seltzers (Watermelon, Berry) | 12
Canadian Club & Dry | 13
Jack Daniels & Cola | 13
Heineken Zero | 8

Wine

In Dreams Pinot Noir, Yarra Valley - 15 (g) | 60 (b)
Yangarra Shiraz, McLaren Vale - 15 (g) | 60 (b)
Whistler SMG, Barossa Valley - 13 (g) | 52 (b)
Mojo Cabernet Sauvignon, South Australia - 13 (g) | 52 (b)

La La Land Pinot Gris, New Zealand - 13 (g) | 52 (b)
Totara Sauvignon Blanc, New Zealand - 13 (g) | 52 (b)
Debussy Reverie Rose, Loire (Florence) - 13 (g) | 52 (b)

Motley Cru Prosecco, King Valley - 12 (g) | 48 (b)

Non-Alcoholic

Red Bull Original or Red Bull Sugar Free | 7
The Tropical or Summer Edition by Red Bull | 7
Pepsi, Pepsi Max, Lemonade, Squash, Raspberry - 5 | 7.5
Orange, Apple, Pineapple, Cranberry Juice - 5.5 | 7.5
Gatorade (Assorted Flavours) | 7
Lipton Iced Tea (Assorted Flavours) | 6.5
Voss Bottled Still Water - 6 | 12
Voss Bottled Sparkling Water - 6 | 12

Tea & Coffee

Earl Grey Tea | 5.5
English Breakfast Tea | 5.5
Berry Bliss Tea | 5.5
Green Tea | 5.5
Peppermint Tea | 5.5
Lemongrass & Ginger Tea | 5.5

Latte, Cappuccino, Flat White, Espresso | 5
Mocha, Hot Chocolate, Chai Latte | 5
Iced Latte, Iced Chocolate | 5

Extra Shot | +1
Large | +1
Alternative Milks | +1
(Soy, Oat, Almond, Coconut, Lactose Free)

Cage Cocktails

Rose Sangria Jug | 56
Made with Whitley Neil Rhubarb & Ginger Gin

Mojito Jug | 46
Raspberry or Passionfruit Mojito

Mimosa Jug | 42
The perfect Breakfast Cocktail!

White Peach & Rosemary Cosmo | 24
Made with White Peach & Rosemary Grey Goose

Patron Margarita | 25
Your choice of Coconut, Jalapeno or Classic Margarita

Sunset Negroni | 24
Made with Bombay Sapphire Sunset Gin

Watermelon & Basil Caipiroska | 24
Made with Watermelon & Basil Grey Goose

Espresso Martini | 24
An all time classic made with fresh Cartel Roasters Espresso

Silver Bullet | 24
A dangerous mix of Spicy and Sweet

**Come and join us from 3pm - 6pm
daily for Happy Hour at the Cage,
featuring:**

\$18 Furphy Crisp Jugs

\$8 House Wines

\$8 Basic Spirits

\$7 Fireball Shots

the
birdcage
MOUNT BULLER