

Breakfast | 8am – 11:30am

Banana Bread | 13

Toasted with butter

Sourdough Toast | 11

Served with your choice of spread *GFO*

Avocado Toast | 18

Toasted sourdough, smashed avocado, beetroot hummus, chilli flakes, micro herbs *GFO*

Brekky Burger | 22

Toasted potato bun, double bacon, lime aioli, tomato relish, hash brown, fried egg, cheese

Chilli Scrambled | 25

Toasted sourdough, chilli sambal, chilli flakes, feta, spring onions *GFO*

Eggs Your Way | 20

Your choice of poached, fried or scrambled eggs on sourdough *GFO*

Extras Hash Brown 4 | Bacon, Spinach, Mushroom 5 | Avocado 6

Eggs Benny | 27

Herb potato rösti, house hollandaise, smoky paprika & choice of topping:

Bacon | Avocado | Halloumi

Granola Bowl | 26

Chia coconut yoghurt, fresh seasonal berries, peach granola, maple syrup. *VG, GF*

Pancakes | 20

Buttermilk pancakes, fresh berries, vanilla mascarpone, freeze dried raspberries, maple syrup

Croissants

Cheese 13 | Ham & Cheese 16 | Ham, Cheese, Tomato 16

the birdcage

MOUNT BULLER
VIC

Something Small | 11.30 am – 8pm

Fries | 14

House seasoning, tomato sauce

Loaded Fries | 20

House seasoning, bacon, cheese, house sauce, spring onions

Prawn Dumplings | 26

Chilli & soy sauce dressing – 6 pieces

Vegetarian Dumplings | 26

Chilli & soy sauce dressing – 6 pieces *VE*

Chicken Bites | 18

Karaage bites, miso mayo

Desserts

Ice Cream | 12

Vanilla ice cream with chocolate sauce *GF*

Brownie | 18

House made chocolate brownie, caramel, vanilla ice cream, raspberry coulis

Basque Cheesecake | 18

Traditional burnt cream cheesecake, berry compote *GF*

Oreo & Peanut Butter Tart | 18

Peanut butter, dark chocolate, oreo crust

Something Larger | 11.30am – 8pm

Beef Burger | 28

Wagyu burger, cheese, lettuce, tomato, red onion, house sauce, pickles & served with fries *VEO*

Chicken Burger | 28

Karaage chicken thigh, cheese, slaw, miso mayo, pickles & served with fries

Grilled Lamb | 42

Grilled lamb backstrap, beetroot hummus, salsa verde & house salad *GFO, DF*

Salmon & Soba Noodles | 38

Marinated grilled salmon, soba noodles, edamame, seaweed salad, pickled ginger & wasabi

Baked Market Fish | 30

Sweet potato puree, confit cherry tomato & lime coriander cream *GF*

Veggie Curry | 30

Green beans, chickpeas, kale, chilli, coriander served with jasmine rice *VG, GF*
+ add chicken | 6

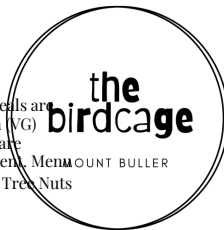
Chicken Schnitzel | 30

Panko crumbed served with slaw

Gnocchi | 32

Chorizo, roasted mushrooms, fresh basil, parmesan

Allergen Notice: while we do our best to indicate what meals are Dairy Free (DF), Gluten Free (GF), Vegetarian (VE), Vegan (VG), Vegetarian Option (VEO) and Nut Free (NF) 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.



White Wine

La La Land Pinot Gris 13 | 52
Mildura, Vic

Crowded House Sauvignon Blanc 13 | 52
Marlborough, New Zealand

Snake & Herring 'Tough Love' Chardonnay 13 | 52
Wilyabrup, WA

Red Wine

West Cape Howe Pinot Noir 15 | 60
Mount Barker, WA

Vasse Felix 'Filius' Shiraz 15 | 60
Margaret River, WA

Fat Bastard, Malbec 13 | 52
Mendoza, AR

Rosé

Vasse Felix Dry Rosé 13 | 52
Margaret River, WA

Champagne & Prosecco

Louis Roederer Collection (242) 220
Reims, France

Motley Cru Prosecco 12 | 48
King Valley, Vic

Vasse Felix Dry Rosé 13 | 52
Margaret River, WA

Cage Cocktails

Margarita | 24
Ojala Tequila, Triple Sec & Lime

Negroni | 24
Made with orange infused Naught Australian Gin

Espresso Martini | 24
An all time classic made with 'Merchant Coffee'
Espresso

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

Pornstar Martini | 24
Grainshaker Vodka & Aubrey Passionfruit Liqueur

Gingy Gin Sour | 24
Whitley Neil Rhubarb & Ginger, Lime & Aquafaba

White Cloud | 24
Hendricks Gin, Aubrey Elderflower, Cucumber &
Aquafaba

Mulled Ginger Beer | 24
James Squire Ginger Beer, Fireball, Orange &
Cinnamon

Pineapple & Jalapeno Margarita | 24
Jalapeno infused Tequila, Charred Pineapple & Lime

Beer on Tap | Pots, Pints & Jugs

Kirin Megumi 8 | 16 | 30

James Squire Ginger Beer 9 | 17 | 32

Stone & Wood Cloudy Pale Ale 8 | 16 | 30

Stone & Wood Pacific Ale 8 | 16 | 30

Byron Bay Lemon Squash 9 | 17 | 32

Spritz

Aperol | 18
Aperol, Prosecco, Soda, Orange

Elderflower | 18
Aubrey Elderflower, Prosecco, Soda, Rosemary

Limoncello | 18
Villa Massa Limoncello, Prosecco, Soda, Lemon

Passionfruit | 18
Aubrey Passionfruit, Prosecco, Soda

Campari | 18
Campari, Prosecco, Soda, Orange

Watermelon | 18
Aubrey Watermelon, Prosecco, Soda, Mint

the
birdcage
MOUNT BULLER

Happy Hour

3pm – 6pm Daily

\$14 Spritz

Aperol | Campari | Elderflower |
Passionfruit | Limoncello

\$10 Basic Spirits

\$10 House Wines

\$20 Jugs

Kirin | Stone & Wood Cloudy Pale Ale