

BREAKFAST 8AM – 11.30AM

SOURDOUGH TOAST	12
served with butter & choice of strawberry jam vegemite peanut butter gfo vg dfo nf	
TOASTIES	
cheese 12 cheese & tomato 14 ham & cheese 16 ham, cheese, tomato 16 grilled veg 16 gfo	
HASHBROWNS	4
gf nf vg	
EGGS YOUR WAY	18
poached, fried or scrambled on sourdough gfo df	
<i>Extras: hashbrown 4</i>	
<i>spinach, relish, hollandaise, whipped feta, extra egg 5</i>	
<i>avocado, bacon, mushrooms, halloumi 6</i>	
<i>smoked salmon (l), chorizo 7</i>	
EGG & BACON MUFFIN	16
english muffin, double bacon, fried egg, american cheese, tomato sauce gfo dfo nf	
EGGS BENNY	26
potato rösti, smoked ham hock, double poached eggs, spinach, hollandaise gf nf	
CHILLI SCRAMBLED	26
sourdough, chilli jam, whipped feta gfo veg nf	
SMASHED AVO	24
toasted sourdough, smashed avocado, whipped danish feta + poached egg 5 gfo veg nf	
TURKISH EGGS	26
double poached eggs, dill yoghurt, chilli oil, pepitas, sourdough bread gfo veg nf	
BREAKFAST BURGER	20
brioche bun, double bacon, fried egg, american cheese, hash brown, lime aioli, tomato relish gfo nf	
RHUBARB FRENCH TOAST	24
rhubarb, whipped mascarpone, cinnamon crumble, crème anglaise veg nf	
BANANA BREAD	14
mascarpone, freeze dried raspberries, honey drizzle gf nf veg	
MUSHROOM BREAKFAST BURGER	20
brioche bun, roasted field mushrooms, rocket, plant based cheese, hashbrown, plant based aioli, tomato relish gfo vg	



the birdcage

SOMETHING SMALL 11.30AM – 8PM

FRIES	18
house seasoning, aioli, ketchup gf nf vg	
MOUNT ZERO MIXED OLIVES	14
warm mixed olives, citrus peel gf nf vg	
PRAWN DUMPLINGS	24
ponzu dressing, furikake, chilli oil, chives, spring onion, coriander df nf (l)	
VEGETARIAN DUMPLINGS	24
ponzu dressing, furikake, chilli oil, chives, spring onion, coriander nf vg	
PUMPKIN & GOATS CHEESE ARANCINI	20
pesto aioli, pumpkin crisp veg	
CAULIFLOWER BITES	18
spiced cauliflower, coconut yoghurt, coriander nf vg	

SOMETHING LARGER 11.30AM – 8PM

LAMB SHOULDER	42
lamb shoulder, asian greens, jus df nf	
WAGYU BEEF BURGER	32
wagyu beef patty, american cheese, ketchup, american mustard, bread & butter pickles, Martin’s potato bun, fries + extra patty 7 gfo dfo nf	
CHICKEN SCHNITZEL	32
panko crumbed chicken breast, slaw, fries nf gfo	
HOT HONEY CHICKEN BURGER	32
panko crumbed chicken breast, hot honey sauce, ranch dressing, lettuce, american cheese, turkish roll, fries nf	
KATSU DON	38
Japanese golden curry, rice, egg, pickled ginger, katsu chicken + tofu 7 nf	
PHO	32
vietnamese pho, rice noodles, choice of protein - chicken, rare beef, tofu + extra protein 7 df gf nf vgo	
PASTA OF THE DAY	36
see specials board	
ROASTED BEETROOT SALAD	26
balsamic roasted beetroot medley, citrus segments, rocket, dill yoghurt + chicken, smoked salmon (l) 7 dfo nf vg	



WHITE WINE

GRÜNER VELTLINER 14 | 58

The Pawn, Adelaide Hills SA

SAUVIGNON BLANC 15 | 65

Twin Islands, Marlborough, NZ

CHARDONNAY 15.50 | 66

Heggies, Eden Valley SA

PINOT GRIS 16 | 68

Opawa, Marlborough NZ

RED WINE

CABERNET SAUVIGNON 15.50 | 68

Yalumba, Coonawarra, SA

PINOT NOIR 16 | 70

West Cape Howe, Mount Barker, WA

SHIRAZ 17 | 75

Vasse Felix Filius, Margaret River WA

ROSÉ

ROSÉ 16 | 68

Arc du Soleil, France

SPARKLING

MOTLEY CRU PROSECCO 13 | 60

King Valley, VIC

IDEE FIXE BRUT | 110

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

MULLED GINGER BEER 24

James Squire Ginger Beer, Fireball, Orange & Cinnamon

JALAPEÑO MARGARITA 24

Jalapeño infused Tequila, Triple Sec & Lime

TAP BEER

KIRIN ICHIBAN 9 | 17 | 32

STONE & WOOD PACIFIC ALE 8.5 | 16 | 30

JAMES SQUIRE GINGER BEER 10 | 19 | 36

HYOKETSU LEMON SOUR 9.5 | 18 | 34

GUINNESS PINT 17

SPRITZ

APEROL 20

Aperol, Prosecco, Soda, Orange

ELDERFLOWER 20

Aubrey Elderflower, Prosecco, Soda, Rosemary

CAMPARI 20

Campari, Prosecco, Soda, Orange

WATERMELON 20

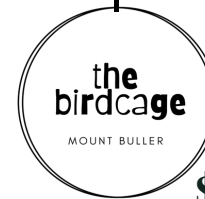
Aubrey Watermelon, Prosecco, Soda, Mint

LIMONCELLO 22

Villa Massa Limoncello, Prosecco, Soda, Lemon

PASSIONFRUIT 22

Aubrey Passionfruit, Prosecco, Soda



Happy Hour

3pm – 6pm Daily

\$10 Basic Spirits

\$10 Grüner Veltiner |

Rosé | Pinot Noir |

Prosecco

\$14 Spritz

Aperol | Lychee | Watermelon

\$18 Tommy's Marg

\$12 Pints* & \$24 Jugs*

*Kirin | Stone & Wood Pacific Ale