

Breakfast | 8am – 12pm

Banana Bread | 14

With whipped mascarpone VEG

Sourdough Toast | 12

Jam, vegemite, honey, peanut butter GFO/VEG

Smashed Avo | 21

Toasted sourdough, smashed avocado, feta, microherbs Add poached egg | 5 GFO/VEG/VGO

BLT | 16

Turkish bread, bacon, lettuce, tomato NF

Chilli Scrambled | 25

Sourdough, chilli jam, whipped feta, micro herbs GFO/ VEG

Eggs Your Way | 16

Poached, fried or scrambled eggs on sourdough

Extras:

Hash brown, spinach, relish 4 | Avocado, bacon, mushrooms, feta, chorizo, halloumi 6 GFO/VEG/DFO

Mushroom Melt | 22

Mushrooms, spinach, cheese (available till 5pm) VEG/GFO/VO

Breakfast Burger | 20

Double bacon, egg, American cheese, tomato relish, hash brown, lime aioli

Eggs Benny | 26

Smoked ham, spinach, house hollandaise, English muffin GFO/VGO

Granola Bowl | 24

Berry compote, coconut yoghurt, chia, passionfruit, fresh seasonal fruit | 24 VG/VEG/GF/DF

Brekky Muffin | 16

Sausage, egg, cheese, house mayo (available till 3pm) GFO/DFO

Croissants

Jam VEG | Cheese 13 | Ham & Cheese 16 VGO | Ham, Cheese, Tomato 16 VGO

Toastie

Cheese 13 | Ham & Cheese 16 | Ham, Cheese, Tomato 16 GFO/DFO



Something Small | 12pm – 8pm

Fries | 16

House seasoning, tomato sauce VEG/VGO

Salt & Pepper Squid Salad | 22

Served with a rocket salad

Prawn Dumplings | 24

Yuzu ponzu dressing, furikake, sesame, chilli, chives, spring onion DF

Vegetarian Dumplings | 22

Yuzu ponzu dressing, furikake, sesame, chilli, chives, spring onion VEG

Edamame | 12

Charred edamame, furikake, sesame, salt VG

Italian Tomato Arancini | 16

Herb mayo, parmesan VEG

Trio of Dips | 18

Served with focaccia bread VEG

Falafel | 18

Tzatziki, hummus, pita bread VEG/VGO

Sandwiches | 12pm – 5pm

Reuben | 24

Sauerkraut, Swiss cheese, dill pickle, Russian sauce GFO/DFO

Chicken Katsu | 24

Panko crumbed chicken breast, Japanese golden curry mayo, slaw, sourdough DFO

Something Larger | 12pm – 8pm

Soup of the Day | 22

Served with sourdough

Falafel Pita Pocket | 24

Pickle cabbage, hummus, garlic sauce, red onion, rocket VEG/VGO/DF

Wagyu Beef Burger | 30

Wagyu beef patty, iceberg lettuce, American cheese, Big Mac sauce, tomato, red onion, pickles

Chicken Schnitzel | 32

Panko crumbed, slaw, fries DF

Hot Honey Chicken Burger | 24

Hot honey chicken, pickles, American cheese, sesame, iceberg lettuce, ranch dressing, ciabatta roll, chips

Katsu Don | 32

Chicken katsu, golden Japanese curry, egg, furikake, sesame, spring onion, rice DF

Steak Sandwich | 24

Porterhouse steak, tomato, caramelised onion, Swiss cheese, rocket, beetroot relish, chips DFO

Pasta of the Day

See specials board

Lamb Shank | 44

Braised in rich tomato sugo, root vegetables, mash GF



Dairy Free (DF), Gluten Free (GF), Vegetarian (VEG), Vegan (VG) and Nut Free (NF) Vegetarian Option (VEO) Gluten Free Option (GFO)

White Wine

Pinot Grigio 14 | 52

Corte Giara

Sauvignon Blanc 14 | 52

Wild Rock

Cloudline Chardonnay 14 | 52

Heggies

Grüner Veltliner 14 | 54

The Pawn

Red Wine

Pinot Noir 15 | 60

Lark Hill

Cabernet Sauvignon 15 | 60

Mt Adam

Malbec 14 | 52

Fat Bastard

Rosé

Rosé 13 | 52

Triennes

Champagne & Prosecco

Louis Roederer Collection (242) | 220

Reims, France

Motley Cru Prosecco 12 | 48

King Valley, Vic

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

PornstarMartini 24

1805 Vodka & Aubrey Passionfruit Liqueur

Mulled Ginger Beer 24

James Squire Ginger Beer, Fireball, Orange & Cinnamon

Pineapple & Jalapeno Margarita 24

Jalapeno infused Tequila, Charred Pineapple & Lime

Tap Beer | Pots, Pints & Jugs

Kirin Ichiban 9 | 17 | 32

Stone & Wood Pacific Ale 8.5 | 16 | 30

James Squire Ginger Beer 10 | 19 | 36

Guinness Pint 17

Kirin Hyoketsu Lemon Sour 9.5 | 18 | 34

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

**\$18 Margarita's &
Espresso Martini's**

\$20 Jugs

Kirin & Stone & Wood Pacific Ale