

BREAKFAST 8AM – 11.30AM

SOURDOUGH TOAST12
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

HASHBROWNS4
gf | nf | vg

EGGS YOUR WAY18
poached, fried or scrambled on sourdough gfo | df
Extras: hashbrown 4
spinach, relish, hollandaise, whipped feta, extra egg 5
avocado, bacon, mushrooms, halloumi 6
smoked salmon (l), chorizo 7

EGG & BACON MUFFIN16
english muffin, double bacon, fried egg, american cheese,
tomato sauce gfo | dfo | nf

EGGS BENNY.....26
english muffin, smoked ham hock, double poached eggs,
spinach, hollandaise nf

CHILLI SCRAMBLED.....26
sourdough, chilli jam, whipped feta gfo | veg | nf

SMASHED AVO24
toasted sourdough, smashed avocado, whipped danish feta
+ poached egg 5 gfo | veg | nf

TURKISH EGGS26
double poached eggs, dill yoghurt, chilli oil,
pepitas, sourdough bread gfo | veg | nf

BREAKFAST BURGER20
brioche bun, double bacon, fried egg, american cheese,
hash brown, lime aioli, tomato relish gfo | nf

WAFFLES26
chocolate sauce, mixed berry compote, vanilla ice cream
dfo | nf

BANANA BREAD.....14
mascarpone, freeze dried raspberries, honey drizzle
gf | nf | veg

MUSHROOM BREAKFAST BURGER20
brioche bun, roasted field mushrooms, rocket,
plant based cheese, hashbrown, plant based aioli,
tomato relish gfo | vg



the birdcage

SOMETHING SMALL 11.30AM – 8PM

FRIES18
house seasoning, aioli, ketchup
gf | nf | vg

MOUNT ZERO MIXED OLIVES14
warm mixed olives, citrus peel
gf | nf | vg

PRAWN DUMPLINGS24
ponzu dressing, furikake, chilli oil, chives, spring
onion, coriander
df | nf | (l)

VEGETARIAN DUMPLINGS24
ponzu dressing, furikake, chilli oil, chives, spring
onion, coriander
nf | vg

PUMPKIN & GOATS CHEESE ARANCINI 20
pesto aioli, pumpkin crisp
veg

CAULIFLOWER BITES18
spiced cauliflower, coconut yoghurt, coriander
nf | vg



SOMETHING LARGER 11.30AM – 8PM

LAMB SHOULDER42
lamb shoulder, asian greens, jus
df | nf

WAGYU BEEF BURGER32
wagyu beef patty, american cheese, ketchup, american
mustard, bread & butter pickles, martin’s potato bun, fries
+ extra patty 7
gfo | dfo | nf

CHICKEN SCHNITZEL32
panko crumbed chicken breast, slaw, fries
nf | gfo

HOT HONEY CHICKEN BURGER32
panko crumbed chicken breast, hot honey sauce, ranch
dressing, lettuce, american cheese, ciabatta, fries
nf

KATSU DON38
japanese golden curry, rice, egg, pickled ginger, katsu chicken
+ tofu 7
nf

PHO32
vietnamese pho, rice noodles,
choice of protein - chicken, rare beef, tofu
extra protein 7
df | gf | nf | vgo

PASTA OF THE DAY36
see specials board

ROASTED BEETROOT SALAD26
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 16 | 68

Heggies, Eden Valley SA

PINOT GRIS 16 | 68

Opawa, Marlborough NZ

RED WINE

CABERNET SAUVIGNON 16 | 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

Y SERIES PROSECCO 13 | 60

Yalumba, SA

IDEE FIXE BRUT | 110

Margaret River, WA

CAGE COCKTAILS

SANGIOVESE GIN SOUR 18

Naught Sangiovese Gin, Lemon

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

SPRITZ

APEROL 20

Aperol, Prosecco, Soda, Orange

HUGO 20

St Germain, Prosecco, Soda, Rosemary

CAMPARI 20

Campari, Prosecco, Soda, Orange

MANGO 20

Aubrey Mango, Prosecco, Soda

WATERMELON 20

Aubrey Watermelon, Prosecco, Soda, Mint

PASSIONFRUIT 20

Passoã, Prosecco, Soda

LIMONCELLO 20

Limoncello, Prosecco, Soda, Lemon

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



Happy Hour

3pm – 6pm Daily

\$8 SHOTS

Apple Schnapps | Skrewball

\$18 SANGIOVESE GIN SOUR

\$10 WINES

Grüner Veltliner | Pinot Noir | Rosé

Prosecco

\$10 HOUSE SPIRITS

\$14 SPRITZ

Aperol | Watermelon | Mango

\$18 TOMMY'S MARG

\$12 PINTS* & \$24 JUGS*

*Kirin | Stone & Wood Pacific Ale