

BREAKFAST 8AM – 11.30AM

SOURDOUGH TOAST12
served with butter & choice of strawberry jam | vegemite |
peanut butter gfo/veg/vg/dfo/nf/h

TOASTIES

cheese **12** | ham & cheese **16** | ham, cheese, tomato **16** |
grilled veg **16** gfo

HASHBROWNS4
df/gf/nf/h/veg/vg

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

EGG & BACON MUFFIN16
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/h

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

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

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

RHUBARB FRENCH TOAST24
rhubarb, whipped mascarpone, cinnamon crumble,
crème anglaise veg/nf/h

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

MUSHROOM BREAKFAST BURGER20
brioche bun, roasted field mushrooms, rocket,
plant based cheese, hashbrown, plant based aioli,
tomato relish df/gfo/h/veg/vg



the birdcage

SOMETHING SMALL 11.30AM – 8PM

FRIES18
house seasoning, aioli, ketchup
df/gf/h/nf/veg/vg

MOUNT ZERO MIXED OLIVES14
warm mixed olives, citrus peel
df/gf/h/nf/veg/vg

PRAWN DUMPLINGS24
ponzu dressing, furikake, chilli oil, chives, spring
onion, coriander
df/nf/h

VEGETARIAN DUMPLINGS24
ponzu dressing, furikake, chilli oil, chives, spring
onion, coriander
df/nf/h/veg/vg

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

CAULIFLOWER BITES18
spiced cauliflower, coconut yoghurt, coriander
df/nf/h/veg/vg

SOMETHING LARGER 11.30AM – 8PM

LAMB SHOULDER42
lamb shoulder, asian greens, jus
df/nf/h

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/h

HOT HONEY CHICKEN BURGER32
panko crumbed chicken breast, hot honey sauce, ranch
dressing, lettuce, american cheese, turkish roll, fries
nf/h

KATSU DON38
Japanese golden curry, rice, egg, pickled ginger, katsu
chicken
nf/h

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

PASTA OF THE DAY34
see specials board

ROASTED BEETROOT SALAD26
balsamic roasted beetroot medley, citrus segments, rocket,
dill yoghurt
+ chicken, smoked salmon 7
dfo/nf/h/veg/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

JALAPENO MARGARITA 24

Jalapeno 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

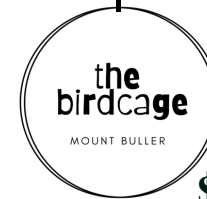
Aubrey Watermelon, Prosecco, Soda, Mint

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