

MENU

EVENTS &
FUNCTIONS



WELCOME TO THE BIRDHOUSE

THANK YOU FOR CONSIDERING US
FOR YOUR NEXT FUNCTION OR EVENT.

The Birdhouse brings a new and unique event space and offering to Minchinbury. Creating not just an event but an experience that will last for years to come. Our team will be by your side every step of the way on your journey to creating your dream event.

Whether planning a private celebration, a casual group outing, or a corporate function, our events team will make it extraordinary.

LOCATION

The Birdhouse is located in the historic winery gardens at 44 Barossa Drive, Minchinbury 2770.

Conveniently located off the M4/M7 Motorway junction using the Wallgrove Rd exit. Follow the Great Western HWY until you reach Minchin Drive (Airplane statue & Minchinbury sign).

NEAREST PARKING OPTIONS:

- + On-site parking to the rear of restaurant
- + Public street parking along Barossa Drive
- + Please be mindful of neighbouring residents when entering and exiting the premises.





FOOD & BEVERAGE

PACKAGES



Set Menu 1

Available for 20 or more guests

STARTERS

House Bread / Truffle Butter

Warm Marinated Toolunka Creek Olives

ENTREES

Lamb Skewers / Hummus / Tomato Salsa

Lentil Kofta / Pickled Onion / Baby Cos / Pomegranate

Fried Squid / Citrus Aioli / Charred Lemon

MAINS

Pomegranate Chicken / Heirloom Carrots / Tourn

Vodka Rigatoni / Tomato Sugo / Basil / Chilli

2x Pizza of Your Choice From Main Menu

DESSERTS

Add to Set Menu for \$15pp

Biscoff Tiramisu

Baklava Cheesecake



\$55 Per Person

Served on platters

Main courses can be served individually for an extra charge of \$10 per person

*Should you wish to customise your menu, we can have our head chef work with you to create a bespoke menu that perfectly fits your occasion.

**Please advise The Birdhouse of any dietary requirements prior to booking your food package.

Set Menu 2

Available for 20 or more guests

STARTERS

House Bread / Truffle Butter

Whipped Ricotta / Rosewater Honey / Dried Rose / Bread

ENTREES

Lamb Skewers / Hummus / Tomato Salsa

Lentil Kofta / Pickled Onion / Baby Cos / Pomegranate

Baked Brie / Rosemary Honey / Bread

MAINS

Pomegranate Chicken / Heirloom Carrots / Tourné

Woodfire Roasted Lamb Shoulder / Broccolini / Parsnip / Jus

Barramundi / Corn Puree / Peas / Sauce Vierge

SIDES

Duck Fat Potatoes / Confit Garlic / Parsley

Broccolini / Tomato Butter / Pine Nuts

DESSERTS

Add to Set Menu for \$15pp

Biscoff Tiramisu

Baklava Cheesecake



\$65 Per Person

Served on platters

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Set Menu 3

Available for 20 or more guests

STARTERS

House Bread / Truffle Butter

Hummus / Fermented Chilli Oil / Fried Flat Bread

ENTREES

Wallis Lake Oysters / Mignonette / Lemon

Cured Kingfish / Fermented Chilli Oil / Herbed Labneh / Radish

Yamba Prawns / Herbed Labneh / Bottarga

MAINS

Pomegranate Chicken / Heirloom Carrots / Tourné

Whole Plate Snapper / Smashed Potatoes / Lemon Vierge

Jacks Creek Sirloin / Duck Fat Potato / Woodfire Tomato / Jus

SIDES

Duck Fat Potatoes / Confit Garlic / Parsley

Broccolini / Tomato Butter / Pine Nuts / Lemon

DESSERTS

Add to Set Menu for \$15pp

Biscoff Tiramisu

Baklava Cheesecake



\$90 Per Person

Served on platters

Main courses can be served individually for an extra charge of \$10 per person

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Canape Menu

Available for 20 or more guests

COLD

Whipped Ricotta / Rosewater Honey / Toasted Brioche **6EA**

Lentil Kofta / Baby Cos / Pickled Onion **5EA**

Wallis Lake Oyster / Pomegranate **6EA**

Mini Mushroom Tart / Aged Parmesan **7EA**

Mini Prawn & Lobster Roll **9EA**

HOT

Lamb Skewer / Hummus / Tomato Salsa **7EA**

Half Shell Scallop / Black Garlic Butter **9EA**

Harissa Chicken Skewer / Aioli **8EA**

Prawn & Chorizo Skewer **9EA**

Chicken Skewer / Harissa / Aioli **8EA**

DESSERTS

Biscoff Tiramisu

Baklava Cheesecake

CHEESE, CURED MEAT, & CHARCUTERIE

Artisanal Cheese / Dried Fruits / Chutney / Lavosh / Grissini **15PP**

Cured Meats / Hummus / Toolunka Creek Olives / Grissini / Bread **15PP**

Mixed Charcuterie Board of Cured Meats & Cheese **25PP**



\$95 Per Guest For Entire Menu

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Pizza Bar

Available for 20 or more guests

STARTERS

Garlic & Cheese Pizza

Warm Marinated Toolunka Creek Olives

PIZZA

Your Choice of 3 Pizzas:

Lady Maggy: San Marzano Tomato / Mozzarella / Basil

Pep-Talk: San Marzano Tomato / Mozzarella / Pepperoni

Cheeky Charlie: Chicken / Bacon / Pineapple / Onion / Spinach / Bbq Sauce

Bee-Sting: San Marzano Tomato / Mozzarella / Hot Salami / Honey / Chilli

Funghi Town: Fior Di Latte / Wild Mushroom / Spinach / Truffle Oil / Ricotta

Mediterranean: Fior Di Latte / Capsicum / Olives / Tomato Sugo / Fetta / Eggplant / Baby Spinach

Nice to Meat You: Pepperoni / Bacon / Ham / Mozzarella / Bbq Sauce

ADD ONS:

CHEESE & CHARCUTERIE

Artisanal Cheese / Dried Fruits / Chutney / Lavosh / Grissini **15PP**

Cured Meats / Hummus / Toolunka Creek Olives / Grissini / Bread **15PP**



\$35 Per Person

2 Hours All You Can Eat

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Pizza Pasta Bar

Available for 20 or more guests

STARTERS

Garlic & Cheese Pizza

Whipped Ricotta / Rosewater Honey / Pistachio / Bread

PIZZA

Your Choice of 4 Pizzas:

Lady Maggy: San Marzano Tomato / Mozzarella / Basil

Pep-Talk: San Marzano Tomato / Mozzarella / Pepperoni

Cheeky Charlie: Chicken / Bacon / Pineapple / Onion / Spinach / Bbq Sauce

Bee-Sting: San Marzano Tomato / Mozzarella / Hot Salami / Honey / Chilli

Funghi Town: Fior Di Latte / Wild Mushroom / Spinach / Truffle Oil / Ricotta

Mediterranean: Fior Di Latte / Capsicum / Olives / Tomato Sugo / Fetta / Eggplant / Baby Spinach

Nice to Meet You: Pepperoni / Bacon / Ham / Mozzarella / Bbq Sauce

PASTA

Vodka Rigatoni

Chicken Linguine

ADD ONS:

CHEESE & CHARCUTERIE

Artisanal Cheese / Dried Fruits / Chutney / Lavosh / Grissini **15PP**

Cured Meats / Hummus / Toolunka Creek Olives / Grissini / Bread **15PP**



\$45 Per Person

2 Hours All You Can Eat

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Platters Menu

Each Platter Feeds Up To 10 People.
Minimum 20 Guests.

HOT FOOD

\$70 PER PLATTER

Mini Lamb & Rosemary Pies

Mini Leek & Spinach Pies

Mini Chicken & Leek Pies

Cauliflower Rolls (VG, GF)

Beetroot & Feta Arancini

DELUXE HOT FOOD

\$90 PER PLATTER

Kataifi Prawns

Tempura Zucchini Flowers

Peri Peri Chicken Skewers

Lamb Kofta Skewers

Brisket Sliders

Fried Chicken Slider



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***All Items listed are seasonal & subject to availability. The Birdhouse may change the menu at any time with alternatives offered in lieu of items.

COLD FOOD
\$60 PER PLATTER

Beetroot & Feta Tartlet

Mixed Vegetarian Sandwiches (GF +10)

Mixed Sandwiches (GF +10)

Mushroom & Gruyère Tartlet

DELUXE COLD FOOD
\$80 PER PLATTER

Lobster Toast

Wallis Lake Oysters

Prawn Sliders

SALADS

\$85 PER PLATTER

Tabouleh

Glass Noodles & Vegetables

Quinoa & Broccoli with Green Tahini Dressing

Baby Potato & Basil

Chicken Basil Penne

DELUXE MINI DESSERTS
\$95 PER PLATTER

Mixed Petit Fours (GF +10)

Mixed Cupcakes

Mixed Eclairs



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Christmas

Available for 20 or more guests

COMING SOON!



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High Tea & Baby Shower

Available for 20 or more guests

BIRDHOUSE GARDENS

Selection of finger sandwiches, petit pastries, homemade scones, clotted cream, homemade jam and your choice of tea & coffee

Weekdays: \$55pp

Weekends: \$65pp

SPARKLING

Birdhouse Gardens package with a flute of Nova Vita Firebird Sparkling NV on arrival

\$69 Per Person

COCKTAIL

Birdhouse Gardens package with a cocktail of your choice on arrival

\$75 Per Person

LUXURY

Birdhouse Gardens package with a flute of Laurent Perrier La Cuvee NV on arrival

\$90 Per Person

TEA SELECTION

English Breakfast: Brilliant and sparkling it is the perfect morning cup

Earl Grey: Fruity and flowery with the notes of bergamot orange

Green: Fresh and cleansing with fruity highlights

Lemon and Ginger: Zesty citrus flavour accented with the warming taste of ginger

Peppermint: Strong and pure tea is refreshingly minty and crisp

Darjeeling: You will be delighted with its delicate flavour of ripe fruits

Chamomile: Smooth and floral with honey undertones throughout



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Beverage Menu 1

Available for 20 or more guests

SPARKLING

Nova Vita Sparkling

Borgo Molino Moscato

WHITE WINE

Helens Hill Fume Blanc

Flametree Chardonnay

RED WINE

Tin Shed Shiraz

Vincent Cirillo Grenache

BEER

Young Henrys Pale Ale

Corona

NON-ALCOHOLIC

Heineken 0.0

Peroni Libera

A Selection of Soft Drinks, Juices & Water



2 Hours | \$40 Per Person

Additional hour \$20 Per Person

*Beverage packages run for 3 hours from when the first drink is served to the table. Items are subject to change, any replacements will be like for like. The Birdhouse is committed to the responsible service of alcohol.

It is a requirement by NSW RSA laws that any intoxicated persons are not served and may be removed from premises.

Beverage Menu 2

Available for 20 or more guests

SPARKLING

Nova Vita Sparkling

Borgo Molino Moscato

WHITE WINE

Helens Hill Fume Blanc

Flametree Chardonnay

Table of Plenty Fiano

Mitolo Jester Rose

RED WINE

Tin Shed Shiraz

Vincent Cirillo Grenache

Rusden Driftsand GSM

Coats Pinot Noir

BEER

Young Henrys Pale Ale

Mountain Culture Lager

Heineken

Corona

NON-ALCOHOLIC

Heineken 0.0

Peroni Libera

A Selection of Soft Drinks, Juices & Water



2 Hours | \$55 Per Person

Additional hour \$25 Per Person

*Beverage packages run for 3 hours from when the first drink is served to the table. Items are subject to change, any replacements will be like for like. The Birdhouse is committed to the responsible service of alcohol.

It is a requirement by NSW RSA laws that any intoxicated persons are not served and may be removed from premises.

Beverage Menu 3

Available for 10 or more guests

SPARKLING

Nova Vita Sparkling

Borgo Molino Moscato

WHITE WINE

Helens Hill Fume Blanc

Flametree Chardonnay

Table of Plenty Fiano

Mitolo Jester Rose

RED WINE

Tin Shed Shiraz

Vincent Cirillo Grenache

Rusden Driftsand GSM

Coats Pinot Noir

BEER

Young Henrys Pale Ale

Mountain Culture Lager

The Apple Thief Cider

Akasha Super Chill

Heineken

Corona

SPIRITS

Johnnie Walker Black Label

Four Pillars Gin

42 Below Vodka

Bacardi Rum

Don Julio Blanco Tequila

Buffalo Trace Bourban

COCKTAILS

1 Complimentary Cocktail On Arrival

MOCKTAILS

Lyc-My-Raspberry

Sour Thymes

Apple Pie

NON-ALCOHOLIC

Heineken 0.0

Peroni Libera

A Selection of Soft Drinks, Juices & Water



2 Hours | \$90 Per Person

Additional hour \$35 Per Person

*Package includes a private Bar Tender for the duration of the event

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Our Space

Surrounded By Gardens.

With a fully retractable roof, a courtyard with enclosure options, two private decks, male, female, and disable ammenities. No matter the weather, we can make any setting magical.



The Fine Print

PAYMENT TERMS & DEPOSITS

To confirm your group booking of 20+, we require an initial security deposit of 50% of your set menu choice (credited towards the final account). For groups 19 or below, only credit card details are taken.

The deposit is required within 7 days of receiving your confirmation, once paid this reflects your recognition and agreement with the Terms & Conditions outlined in this package.

The Birdhouse holds the right to cancel any bookings not held with a Deposit payment. For exclusive hire of The Birdhouse, 50% of the minimum spend is due 30 days before your event (credited towards the final account). **Full payment is due 14 days prior to the Event date, no later.**

Payment by cash, direct debit or bank cheque incurs no surcharge.

Any payments paid by credit card will incur a 1.5% surcharge

All payments made are non-refundable within 7 days of the event. 50% of deposit will be refunded within 14 days of the event. 100% deposit will be refunded if 14+ days notice is provided.

INSURANCE & GUEST BEHAVIOUR

Damage sustained to The Birdhouse property by guests, clients or contractors is the responsibility of the function organiser. The Birdhouse does not accept any responsibility or damage or loss of property left during the course, or after the function.

The Birdhouse reserves the right to exclude or remove any undesirable persons from the function or the premises without liability.

LICENSING

The Birdhouse practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. Proof of ages must be carried at all times in the form of a current Australian Driver's license or current passport. No other forms of identification will be accepted.

The Birdhouse is permitted to serve alcohol between 10am - 10pm Monday to Sunday. Last Drinks will be called at 9:45pm, with no exceptions.

MENU

Please note, that whilst all possible measures are taken to ensure menus are consistent from the point of the booking due to seasonal changes the venue reserves the right to change any menu item and the client will be informed of any such changes.

EXCLUSIVE VENUE HIRE

*Only applies to a buy out of the venue

Exclusive hire must be booked in advance.

We can only confirm exclusive hire on a date where no reservations have been booked ahead.

Please contact our events team for our exclusive hire and buyout packages.





Thank You.



We Look Forward To Serving You Soon!