

Pizza.

GF BASE +3 // VEGAN CHEESE +2

CLASSIC

HELLO GARRY ^(V)

FIOR DI LATTE / GARLIC / PARSLEY

LADY MAGGY ^(V)

TOMATO SUGO / FIOR DI LATTE / BASIL / OLIVE OIL

PEP-TALK

SAN MARZANO TOMATO / FIOR DI LATTE / PEPPERONI

MEDITERRANEAN ^(V)

TOMATO SUGO / FIOR DI LATTE / EGGPLANT / SPINACH / OLIVES / CAPSICUM / FETA

BEE STING

SAN MARZANO TOMATO / FIOR DI LATTE / HOT SALAMI / HONEY / CHILLI

FUNGHI TOWN ^(V)

FIOR DI LATTE / WILD MUSHROOM / SPINACH / TRUFFLE OIL / RICOTTA

CHEEKY CHARLIE

SMOKEY BBQ SAUCE / FIOR DI LATTE / ROASTED CHICKEN / ONION / SPINACH / BACON / CAPSICUM

PEAKY BLINDER

SAN MARZANO TOMATO / FIOR DI LATTE / KING PRAWNS / CAPSICUM / BASIL / CHILLI

NICE TO MEAT YOU

SMOKEY BBQ SAUCE / FIOR DI LATTE / HAM / PEPPERONI / BACON

CONTACT US

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PRIVATE EVENT?

HOST YOUR NEXT EVENT AT THE BIRDHOUSE!

FULL VENUE HIRE AVAILABLE.

ENQUIRE WITH MANAGEMENT TODAY!

EVENTS@THEBIRDHOUSEKITCHEN.COM.AU



PREMIUM

MISS MARY

TOMATO SUGO / FIOR DI LATTE / LAMB STRIPS / BABY SPINACH / OLIVES / ONIONS / FETTA / ROASTED PEPPERS / MOJO MAYO

SUJUK SUPREME

TOMATO SUGO / FIOR DI LATTE / EGGPLANT / CAPSICUM / ONION / PARSLEY

RICK & MORTY

FIOR DI LATTE / MORTADELLA / PISTACHIO / TOMATO / BURRATA / HERB OIL

FIREBALL!

TOMATO SUGO / FIOR DI LATTE / RICOTTA / HOT SALAMI / JALAPENO / CHILLI FLAKES

NOTORIOUS P.I.G

BBQ SAUCE / FIOR DI LATTE / PORK BELLY / FETTA / CHILLI / ONION / CAPSICUM / SPINACH

LAHMACUN - (LAH-MAH-JOON)

BEEF MINCE / TOMATO / CAPSICUM / LEMON / HERBS / GARLIC SAUCE

VODKA CLARETONI ^(V)

FIOR DI LATTE / RIGATONI / VODKA SUGO / BASIL / PANGRATTATO / PARMESAN

CHARLIE'S ON FIRE

TOMATO SUGO / FIOR DI LATTE / ROASTED CHICKEN / SUN DRIED TOMATO / SPINACH / FRANKS HOT SAUCE / JALAPENOS

TICKLE ME PICKLE ^(V)

FIOR DI LATTE / DILL PICKLES / GARLIC SAUCE / FRANKS HOT SAUCE

**ADD BURRATA
TO ANY PIZZA +10**

LET'S GET SOCIAL!

TAG US IN YOUR PHOTOS
TO WIN A MONTHLY PRIZE:



@THEBIRDHOUSEKITCHEN



@THEBIRDHOUSEKITCHEN

MENU

THE BIRDHOUSE



Mezze.

BLACK GARLIC TOAST (GFO, V)

12

GRILLED SOURDOUGH /
BLACK GARLIC BUTTER

MARINATED OLIVES (GF, VG)

15

WARMED TOOLUNKA CREEK OLIVES

TRIO OF DIPS (GFO, V)

21

HUMMUS / BABA GANOUSH / SMOKED LABNEH /
SOURDOUGH

WHIPPED RICOTTA (GFO, V)

23

RICOTTA / ROSE HONEY / PISTACHIO /
SOURDOUGH

BURRATA (V, GFO)

27

MATBUCHA / FRIED BASIL / HERB OIL /
SOURDOUGH



CHICKEN WINGS

22

BIRDIES BUFFALO SAUCE / AIOLI

TOMATO EZME (GF, VG)

12

TOMATO / CAPSICUM / ONION / HERBS /
POMEGRANATE MOLASSES

BABA GANOUSH (GF, VG)

12

SMOKEY EGGPLANT / OLIVE OIL / PINE NUTS /
POMEGRANATE

SMOKED LABNEH (GF, V)

12

HUNG YOGHURT / CUCUMBER / DRIED MINT /
FRESH HERBS

HUMMUS (GFO, V)

12

CHICKPEA / SESAME / FERMENTED CHILLI OIL /
SUMAC

ADD FLAT BREAD OR SOURDOUGH +3



Crowd Pleasers.

SYDNEY ROCK OYSTERS (GF)

6E

POMEGRANATE PEARLS

CORAL TROUT

20

FRIED BREAD / CITRUS CURED TROUT /
ROAST TOMATO & LIME VINAIGRETTE /
ADD AN EXTRA PIECE +10

FRIED SQUID

26

MEDITERRANEAN SPICED FLOUR /
MOJO MAYO / LEMON

LAHMACUN CROQUETTES

20

TURKISH MINCED BEEF / POTATO / LABNEH

CORN RIBS (V, GFO)

19

JALAPENO & LIME BUTTER /
PARMESAN SNOW / CHILLI OIL

LAMB TARTARE (GFO)

29

TOMATO OIL / MUSTARD SEEDS / LABNEH /
CURED EGG YOLK / HERBS / FRIED BREAD

Woodfired.

MORETON BAY BUGS (GF)

50

2 WHOLE BUGS / TOMATO EZME / GARLIC OIL

BAKED BRIE (V, GFO)

31

BABY BRIE / WALNUTS / ROSEWATER HONEY /
PEAR / SOURDOUGH

BONE MARROW (GFO)

31

FIRE ROASTED MARROW /
CHERMOULA / HOUSE BREAD

CHICKEN BUTTER OYSTER (GF)

7E

SYDNEY ROCK OYSTER / CHICKEN BUTTER

Mains.

LAMB RUMP

55

PEARL COUS COUS TABOULEH / BLACK GARLIC /
PUFFED WILD RICE / LABNEH

VODKA RIGATONI (V)

36

TOMATO SUGO / RIGATONI / PANGRATTATO /
42 BELOW VODKA / CHILLI / PARMESAN SNOW

ADD BURATTA + 10

ADD PRAWNS + 12

MORETON BAY BUG LINGUINE

60

CHARRED TOMATO / HERBS / MORETON BAY BUG /
HERBS / PANGRATTATO / LINGUINE

CHICKEN SHISH (GF)

39

SKEWERED CHICKEN / SWEET GLAZE / EZME /
PICKLED VEGETABLES / WOODFIRED FLATBREAD

PORCHETTA (GF)

47

ROLLED PORK BELLY / APPLE MOSTARDA /
WILTED GREENS / CHERMOULA

ADANA (GFO)

39

SKEWERED SPICED LAMB MINCE / HUMMUS /
PICKLED VEGETABLES / WOODFIRE FLATBREAD

MANTI

35

MINI TURKISH DUMPLINGS / SMOKED LABNEH /
PAPRIKA OIL / RADISH / DRIED MINT

CAULIFLOWER (GFO, VG)

36

RAS EL HANOUT / FRIED KALE / HUMMUS /
HERBS / RADISH

BARRAMUNDI (GFO)

39

HUMPTY DOO BARRAMUNDI / WILTED GREENS /
MATBUCHA / CHILLI OIL

Grill.

250GM FLANK STEAK (GF)

48

MB3+ RANGERS VALLEY ANGUS /
CHARRED TOMATO / CHERMOULA

350GM DRY-AGED STRIPLOIN (GF)

84

MB4+ JACKS CREEK ANGUS BONE-IN STRIPLOIN /
DRY AGED FOR 30 DAYS /
CHARRED TOMATO / CHERMOULA

400GM SCOTCH FILLET (GF)

92

MB4+ RANGERS VALLEY ANGUS /
CHARRED TOMATO / CHERMOULA

800GM WAGYU OP RIB-EYE (GF)

190

MB7+ JACKS CREEK WAGYU /
PLEASE ALLOW 30 MINUTES FOR COOK TIME /
CHARRED TOMATO / CHERMOULA



Sides.

DUCK FAT POTATOES (GFO)

15

CONFIT GARLIC / PARSLEY / DUCK FAT

BROCCOLINI (GF, VG)

15

CONFIT GARLIC / PINE NUTS / LEMON /
HERB OIL

FATOUSH SALAD (GFO, VG)

15

BABY COS / HERBS / FRIED BREAD /
TOMATO / CUCUMBER / PICKLED ONION

WILTED GREENS (GF, VG)

15

CHARD / PICKLED MUSTARD / ALMOND /
RED WINE VINAIGRETTE

CHARRED CABBAGE (GF, VG)

15

CABBAGE / SMOKED TOMATO BUTTER /
PANGRATTATO / HERB OIL

TRUFFLE FRIES (V)

21

TRUFFLE PASTE / PARMESAN SNOW / PARSLEY



V = VEGETARIAN / VG = VEGAN / GF = GLUTEN FREE / GFO = GLUTEN FREE OPTION

PLEASE NOTE THAT OUR MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE. NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS BEFORE ORDERING.

1.5% CARD PAYMENT SURCHARGE APPLIES. 10% SURCHARGE APPLIES ON SUNDAYS. 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

SOMETHING SWEET? ASK YOUR SERVER FOR OUR
DESSERT MENU!