

www.birdwoods.nz

If you are heading south, do visit our son Jack Stobart at his Birdwoods Arrowtown Gallery

... and follow us on Instagram & Facebook!



Birdwoods is fully licenced and open 7 days a week Online bookings are highly recommended – www.birdwoods.nz

15% surcharge on all menu items on Public Holidays



Welcome to Birdwoods – thank you for visiting us and for supporting a local Hawke's Bay business which has been owned and operated by the Stobart family since 2004.

We are proud to offer a unique setting where friends and family can dine in a private garden and enjoy the beautiful spaces and extensive sculpture garden.

We offer a small seasonal menu using local ingredients, many grown on site in our vegetable and herb garden, lovingly tended by Property Manager, Vicki Turfrey.

Our talented Head Chef, Wendy Barnett, has been with us since 2014, renowned for producing flavoursome, wholesome & honest food.

We have always supported local artisan food supply businesses and ethical animal farming systems. Birdwoods embraces sustainable practices across our property and business including solar power through Solar Integrated Energy.

Please do ask us about any dietary requirements and note that our low gluten options are prepared in a kitchen containing gluten, sesame, and nuts.

OUR ALL-DAY PERENNIAL FAVOURITES

Savoury Cheese Scone with butter & tomato relish V \$8.50 Traditional Sweet Scone whipped cream & berry jam \$8.50 Fruity Nutty Fudgy Bliss Ball GF/V \$4.00 Dessert Cakes, beautifully made and presented with either whipped cream or yoghurt... a real treat....

Rhubarb & Caramel Layer Cake \$12.00 Hannah's Famous Lemon Tart \$12.00 Delicious Brownie of the Day GF \$12.00 Wendy's Famous Custard Square \$12.00 Carrot Cake, Cream Cheese & Fruit Nut Icing \$12.00 Birdwoods Cake of the Day (Do ask us) \$12.00 Affogato ice cream & a shot of espresso coffee \$10.00 (Add an extra dash of Amarula excitement - \$5.00)

BRUNCH MENU

Served from 10.00am until 2:30pm everyday

French Toast cinnamon brioche filled with chocolate and drizzled with berry compote, caramel, and a side of granola \$18.50

Poached Eggs (2) on Toasted Sourdough \$16.50

Add: Holly free range bacon \$9.00 Boerewors (South African Sausage) \$9.00 Mushrooms \$9.00 Home smoked salmon \$10.00 Hash brown \$5.00 Whole roasted tomato with cashew pesto \$5.00 Halloumi cheese \$8.00

Portion of Fries served with aioli & tomato sauce GF \$10.00

LUNCH MENU

Served from 11am until 2:30pm everyday

Bacon & Egg Frittata GF served with tomato relish \$14.00 Including a side salad \$20.00

Seasonal Vegetable Quiche V served with tomato relish \$16.50 Including a side salad \$22.00

Winter salad GF Roast pumpkin , chickpeas , falafel , quinoa, rice, whipped feta , dukkah and sundried tomato pesto .Contains nuts (opt V/DF) \$24.50

Salmon & Cream Cheese Quiche with tomato relish \$18.50 Including a seasonal side salad \$25.00

Winter Chef's Special your choice of either Thyme & garlic infused Chicken thigh with creamy sauce or Crispy Pork belly with an orange reduction, both served on a potato gratin with seasonal vege \$32.00

Slow Braised Beef Cheek Burger on a toasted brioche bun, with beetroot relish, fried onions, avocado, tomato, lettuce, and aioli served with fries – GF DF on request \$32.00

Birdwoods Homemade Beef and Guinness pie with creamy mash, roasted carrot puree and beef jus \$32.00

Birdwoods Famous Seafood Chowder with garlic baguette - contains house smoked salmon , prawns, shrimps and seasonal white fish (no mussels or calamari) \$29.50 / small portion \$18.00

Seasonal Side Salad with Asian Sesame Dressing \$10.00

<u>CHILDREN'S OPTIONS</u> Available for 10 years & under **French Toast** cinnamon brioche (small) as per brunch menu \$9.50

Crumbed Fish & Fries & Salad garnish GF \$15.00

Crumbed Chicken & Fries & Salad garnish GF \$15.00