





* MENU *

ENTRÉE

AFFETTATI MISTI \$24

Selections of local and imported cured meat, served with marinated olives, house pickled vegetables and focaccia bread

ARANCINI DI RISO ALLA SICILIANA \$12 ₩

Smoked mozzarella tomato and basil arancini, served with a garlic mayonnaise

ANTIPASTO DELLA CASA \$25 M

A Chef's selection of freshly prepared delicacies changing according to the seasons

BRUSCHETTA \$14.50 V W

Grilled house made bread with tomato, basil, red onions, extra virgin olive oil and sea salt

Add buffalo mozzarella \$5.5 ▼

CROOUETTE \$18

Ham hock and smoked paprika croquette, served with roasted capsicum, coriander and sweet corn salsa

ZUCCA ARROSTO \$18 V VV GF

Warm salad of roasted pumpkin with balsamic glazed wild figs, walnuts and baby leeks

CALAMARI \$26

Grilled fresh local calamari served with roasted cauliflower, spelt, confit and cherry tomatoes

PASTA

Each of our amazing pastas is made in house from local free range eggs and selected durum wheat flour.

GNOCCHI DI PATATE \$25 ₩

Potato gnocchi served with your choice of either: Napoli sauce w/- basil and fior di latte cheese (or) Basil pesto w/- oven roasted cherry tomatoes and green beans

FETTUCCINI CON RAGOUT DI AGNELLO \$27.50

Fettuccine served with rosemary lamb and aromatic vegetable ragout

MACCHERONCELLI AL GRANCHIO \$29

Maccheroncelli served with shark bay crab meat, zucchini, garlic, chilli and bottarga

PAPPARDELLE CON RAGOUT D'ANATRA \$29.50

Ribbon pasta served with duck, marsala wine and an aromatic vegetable ragout

FROM THE GRILL

Served with your choice of: Sweet Potato chips (or)

Baked Potato topped with sour cream horse radish and chives (or)
Cos lettuce salad w/- lemon juice and olive oil dressing.

BISTECCA DI MANZO \$43 GE

John Dee 150 day grain fed black angus 300g Porterhouse

FILETTO DI MANZO \$48 GF

Victorian southern district grass fed 200g Eye Fillet

CONTROFILETTO DI MANZO \$35 GI

Gippsland grass fed 200g Scotch Fillet

★ Sauces – your choice of Porcini mushroom sauce (or) three mustards **★**

SALMON \$38 GE

Pan roasted King Ora salmon (N.Z) 200g

MAIN

POLLO ALLA SENAPE \$38 GE

Mustard, lemon and chilli marinated free range chicken breast served with porcini mushroom and Tuscan kale

THE BB BURGER \$26

120g Black Angus rump minced patty with tomato, red onions roasted capsicum, smoked mozzarella and dijorn mayonnaise in a house made bun. Served with chips

THE BB SEALED VEGGIE BURGER \$21 M

Grilled mushroom roasted capsicum, tomato, red onion, smoked mozzarella cheese and basil pesto on a house made bun. Served with chips

ADDITIONAL SAUCES

Porcini mushroom sauce \$3.50

Tomato sauce, aioli or black garlic sauce \$1.00 each

SIDES

FRIES \$10

POLENTA CHIPS \$12 V G

w/- Parmesan, truffle oil and aioli

ROAST POTATOES \$12 V G

w/- garlic rosemary and sea salt

CHARGRILLED TENDERSTEMS BROCCOLINI \$14 Ⅳ GE

w/- black garlic, aioli

ROCKET SALAD \$14 ☑ GE

With cherry tomato, shaved Grana Padano, olive oil and balsamic

DESSERTS

CHOCOLATE HAZELNUT AND CARAMEL TART \$16 ■

TIRAMISU \$15

Mascarpone cheese with savoiardi biscuit, espresso café

VANILLA PANNA COTTA \$14

With berry compote





www.BirdsBasement.com