



At songbirds we aim to offer a personal rendition of Australian cuisine. Our menu has been written with an emphasis on organic produce and natural cookery. Our aim is to create innovative and challenging dishes by looking at unusual flavour combinations whilst providing a rewarding dining experience. It is the startling array of colour and unique flavours from nature an abundance of herbs and wild flowers available from our own gardens and beyond that we seek to harness and introduce to our cuisine. Forever restless we are looking for tastes textures and fragrances to surprise and delight and not forgetting a little bit of "humour". To this end we have incorporated many ingredients with curative properties and medicinal applications. In support of our ethos there has been a dramatic reduction in our use of alcohol dairy and meat based stocks. Moving into nut milks, herb infusions, fresh fruit juices, beers and dashi stocks and a style of cookery that highlights the purity and simplicity of our ingredients.

(GF) denotes Gluten Free (HC) denotes Healthy Choice

Freshly Baked Bread

iron bark honey and joseph olive oil 3

— ENTRÉES —

Rhubarb Braised Pork

Pistachio Date-maki, chilli sauce, tellicherry pepper, bio-dynamic yoghurt, mint, nasturtiums 23

Citrus and Bonito Soy Marinated Tasmanian Salmon

Sesame, wakami, unagi, tobiko, ginger and scallion dressing 24

Tom Yum Goong

Jacob's Well tiger prawns, scallops, quail egg, greens, soba noodles 24

Pan Roast Jew Fish

Nigella seeds, curried butternut puree, white beans, snow pea flowers, red pepper lemongrass and passionfruit essence 24

Cepe and Tarragon Tortellini

Rabbit ragout, etuvée of shallots and artichoke, walnut oil, mushroom "tea" 25

Confit of White Meats

Cashews, Fourme d Ambert, whipped aubergine, tempura white anchovy, lilliput capers, green olive, raspberry grape must 24

Caramelized Endive Tarte Tatin

Goats curd mousse, smoked pear puree, dijon, bitter greens, black olive oil, marigold dust 22

Songbirds Signature Series Degustation Menu — \$110/ \$160 with matching wines

Organic produce is sourced from our suppliers and picked from our gardens on a daily basis please understand if some dishes are unavailable. Many of our dishes are gluten free or can be served gluten free with slight adjustments.

— MAINS —

Rare Seared Venison

Black sesame and sancho gnocchi, five spiced beetroot puree, oyster mushrooms, coriander and cashew pesto 40

Duo of Duck

Double roast leg and breast, acacia honey, wild rice, water chestnuts, bean sprouts, black bean sweet corn and ginger salsa 39





Line Caught Fish Of The Day

Fennel pollen French toast, prawn gribiche, pea puree, sea urchin emulsion, white asparagus, purslane 38

Pan Roast fillet of Beef

Slow cooked wagyu cheek, almond milk potato dauphinois, Brown onion consommé, heirloom carrot and fetta ravioli, carrot puree 39

Roast Spatchcock Breast

Boudin of leg, spiced pumpkin inari, shaved fennel, radish and pickled walnut salad, broad beans, mountain pepper mustard and truffle dressing 36

Pan roast John Dory and Merguez Sausage

Red Quinoa Dahl, curry leaves, cinnamon Spanish onion and coconut marsala 37

Veal Sweet Bread and Liver

White raisins, pearl barley, egg white, ligurian olive crumbs, kale, green peppercorn infusion, peach vinegar 36

— SIDES \$9 —

Panache organic garden vegetables, white truffle oil Maldon sea salt

Soba noodle salad wakami, scallions, bean sprouts, ginger scallion dressing

Beer battered oblongs herb and garlic emulsion

Mixed leaf salad freshly picked garden leaves, Persian fetta, almonds, Forum cabernet sauvignon dressing

Roast beetroot and Blue cheese Macadamia nuts, shaved fennel, manuka honey, hazelnut oil

Whilst all care is taken to accommodate guests with allergies and intolerances we are unable to guarantee all dishes will be completely allergen free, please notify your wait staff of any dietary requirements.

— CHEESES —

Selection of European and Australian cheese shallot compote and assorted crisp breads 26

Ford farm Cave Aged Cheddar, Oat crumble, granny smith

Cows milk Cloth wrapped cave aged cheddar from Dorset Southern England with fine wild grass and slightly musty after taste 14

Fourme d' Ambert, macadamias, cauliflower puree, truffle honey

Blue cheese from the Auvergne region of France made with cow's milk it contains a light blue veins with a subtle fruit and nut aroma 14

Testun Al Barillo, fresh thyme leaves, wild flowers, and fennel pollen

hailed and one of the most difficult to produce of all cheeses from the Mondovi region of Italy Testun means stubborn in Cuneo dialect ,made from pure sheep or goats milk and aged for twelve months coated with pressed Nebiollo grape's this cheese an extraordinary perfume of wild flowers and alpine grass 14

Old Telegraph Road Fire Engine Red, Piccalilli pickles, bread sauce

Cows milk Washed rind cheese from Jindivic Victoria it has a strong almost over powering aroma and flavour characteristics include caramel and cauliflower undertones 14





— DESSERTS —

Strawberries and Cream 2010

Strawberry consommé, dust, cloud, dehydrated, macerated, sorbet, Anise parfait, thyme chantilly, French meringue

Tahitian Vanilla Cheesecake Mousse

Saffron steeped apricots, warm cake base crumble, apricot leather, honey and basil ice cream, Bergamont lemon gel

17

Passion Fruit and Grand Marnier Soufflé

Burnt caramel ice cream, passionfruit elixir
(Please allow 25 minutes)

17

Red Anjou Pear and Fragipane Tartlet

Tonka, mulled wine sorbet, lavender and white chocolate snow, cassis paint, pistachio

17

Milk Chocolate and Salted Pretzel Gateau

Chocolate soil, peanut brittle, feuilletine crunch, earl grey tea cloud, spear mint syrup, Guinness ice cream

18

Not So Sticky Date Pudding

Milk jam, medjool dates, jasmine rice jelly, goose berries, butterscotch coulis, vanilla mascapone

17

