



# \$55.00 two course, \$65.00 three course

*Special menu - minimum 10 people, 48 hours notice required*

## **ENTREE**

*Selection of antipasto, flat breads & dips*

## **MAINS**

*Choice of:*

### ***Pan seared Salmon***

*Served with coconut mushroom risotto, peas, and paprika oil*

### ***Lamb Shoulder***

*Slow cooked with harissa marination, served with cauliflower and cashew puree, seasoned grilled veges, jus, labneh & dukkah (GF)*

### ***Thai Beef***

*Fancy Lettuce, cucumber, sprouts, cherry tomato, crispy noodles and Thai dressing*

### ***Vegan lasagne***

*With marinara sauce, zesty arugula salad, dressed in coconut mango & topped with almonds (VG,V)*

## **DESSERTS**

*(Desserts will be served by alternate drop)*

***Caramel sticky date pudding*** with gingernut crumbs & vanilla ice cream

***Pavlova*** with mixed berry compote, toasted cashew coconut crumbs & vanilla ice cream

## **ADVANCED BOOKINGS ONLY**

*phil@thebirdcage.co.nz – 09 280 1690*



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