



SET MENU

Entrée

Nduja Arancini

with miso coconut curry sauce, parmesan cheese, pickled daikon & carrot

Kerala Fried Chicken

with curry leaf mayonnaise, pickled red onion & crispy curry leaf

Seafood Chowder

with garlic bread & grilled lime

Stuffed Mushroom

*with spinach, cream cheese, portobello & herbs
served with marinara sauce & a pesto drizzle (VG, GF)*

Main

Braised Lamb Shoulder

Slow cooked with harissa marination served with cauliflower and cashew puree, vegetables, dukkah, harissa jus & cumin mint yogurt (GF)

Pan-fried Salmon

With coconut mushroom risotto, peas & paprika oil

Thai Beef Salad

*Fancy lettuce, cucumber, sprouts, cherry tomato,
crispy noodles and homemade Thai dressing (GFR)*

Cauliflower Steak

*With cauliflower & cashew puree, rocket, chimichurri, crispy cauli leaves,
pomegranate seeds & pomegranate molasses (V, VGR)*

Dessert

Lemon Roulade

With mixed berry compote, ice cream & toasted almonds cream (V)

Two Courses \$55pp / Three Course \$65 / Advanced booking only

Email: phil@thebirdcage.co.nz or visit thebirdcage.co.nz to enquire