



SET MENU

Entrée

Nduja Arancini

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

Grilled Tiger Prawns

marinated in citrus & herbs with a prawn bisque & sourdough (GF)

Stuffed Mushroom

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

Main

Pub Sirloin Steak

With cassava mash, grilled greens, chimichurri & truffle hollandaise (GF)

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

Cauliflower Steak

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

Dessert

Served by alternate drop

Biscoff Cheesecake

With caramel sauce, Biscoff crumbs & ice cream (V)

Lemon Roulade

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

Three Courses \$75pp / Advanced booking only

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