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# SET MENU

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## Entrée

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***Nduja Arancini***

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

***Karaage Chicken***

*With honey soy dip, spring onion & togarashi spice*

***Seafood Chowder***

*with sour dough bread & grilled lime*

***Stuffed Mushroom***

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

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## Main

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***Braised Lamb Shoulder***

*Slow cooked with harissa marination served with cauliflower and cashew puree;  
Grilled vegetables, dukkah, harissa jus & Labneh (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)*

***Vegetarian Lasagne***

*With Marinara sauce, rocket leaves, almonds and pesto (V,GF)*

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## Dessert

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***Lemon Roulade***

*With Mango coulis, whipped cream & toasted almonds (V)*

**Two Courses \$60pp / Three Course \$70pp**

Advanced booking only / Email: [phil@thebirdcage.co.nz](mailto:phil@thebirdcage.co.nz) or visit [thebirdcage.co.nz](http://thebirdcage.co.nz) to enquire