THE BIRDCAGE TAVERN

THREE-COURSE SET MENU

$80 PER PERSON

Choose one entrée, one main & one dessert

ENTRÉE

Karaage Chicken

Kewpie mayo, spring onion & togarashi spice

Seafood Chowder

Served with sourdough bread

Sundried Tomato & Mozzarella Arancini

Pesto mayo, rocket leaves, Italian sauce & parmesan (V, VGR)

MAIN

Braised Lamb Shoulder

Slow-cooked with harissa, cauliflower & cashew purée, grilled vegetables, dukkah, harissa jus & labneh (GFR)

Pan-fried Salmon

Coconut mushroom risotto, peas & paprika oil

Slow Cooked Pork Belly

Sweet potato cider mash, jus, fried chickpeas & alfalfa

Wild Mushroom & Truffle Risotto

Whipped chèvre & parmesan crisp (V, VGR, GF)

DESSERT

Sticky Date Pudding

Vanilla ice cream & Oreo crumbs (V)

Pistachio & Lime Cheesecake

White chocolate pistachio crumbs & vanilla ice cream (V)

ADVANCE BOOKINGS ONLY

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