

SET MENU SPECIAL

3 course
+ FREE selected wine, beer or soft drink p/p
\$75
p/p

Special menu - minimum 10 people, 48 hours notice required

TO START

Choice of:

Beetroot arancini with romesco, fancy greens, shaved parmesan & a drizzle of extra virgin olive oil (vegetarian)

Lemon pepper squid with mixed leaf salad, lemon wedges & thai chilli aioli

Vegan dumplings with sesame seeds & jaew dressing

MAINS

Choice of:

Sirloin steak served with thyme jus, salad and shoestring fries

Slow cooked pork belly served with Asian inspired with creamy potato mash, tender baby carrots, seasonal green vege, crispy shallots & a fragrant thyme jus

Pan fried salmon, rosti, bok choy, pico de gallo, bisque sauce

Creamy pumpkin risotto topped with cashew cream and drizzle of extra virgin olive oil (vegan, gluten free)

DESSERTS

(Desserts will be served by alternate drop)

Choice of:

Caramel sticky date pudding with shortbread crumbs & vanilla ice cream

Apple crumble pie with salted caramel sauce, dried raspberry & banana butterscotch ice cream

ADVANCED BOOKINGS ONLY

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