

EST.
2018

THE BIRDWOOD

FRESH
SEASONAL
LOCAL

DINNER MENU

ANTIPASTI

| | |
|--|-----------|
| WARM MARINATED OLIVES (VG) | 9 |
| CHEESE & GARLIC FLATBREAD (V) w hummous, crispy chickpeas & chilli oil | 16 |
| ZUCCHINI FRITTI (V) w whipped truffled ricotta & chilli butter | 17 |
| PRAWN & SMOKED SALMON COCKTAIL Avocado, baby cos, bloody mary sauce | 18 |
| CRISPY LAMB CROQUETTES Smoked aubergine, minted chimichurri, almonds & pecorino | 19 |
| BUFFALO MOZZARELLA w prosciutto, pickled vegetables & pizza fritti | 20 |

CONTORNI

| | |
|--|-------------|
| HAND CUT CHIPS w aioli | 12.5 |
| POTATO SKINS (V) w chilli salt and melted mozzarella | 12.5 |
| WARM BABY SPINACH SALAD (V) w beetroot & tamari seed | 14 |
| MACERONI CHEESE (V) Glazed with mozzarella & parmesan w crispy bread crumbs | 15 |
| CLASSIC CAESAR SALAD | 14 |
| CLASSIC CAPRESE SALAD (V) | 14 |

PRIMI

Available from 5pm

| | |
|---|-----------|
| TORTELLINI Confit chicken, pancetta, hazelnuts pecorino & blue cheese sauce | 32 |
| CANNELLONI (V) (GFI) Mushroom, spinach, ricotta w tomato sauce, rocket & parmesan | 32 |
| LINGUINE Saffron pasta, squid, mussels, clams, prawns, monkfish, smoked chilli butter & cherry tomatoes | 32 |
| GNOCCHI (GFI) Slow cooked beef cheek, swiss brown mushrooms, bacon lardons, baby spinach & salsa verde | 34 |
| MACARONI VEGANESE (VG) A puttanesca style sauce w olives, capers tomato, chilli & garlic & toasted seeds | 32 |
| RISOTTO (V) Butternut squash, toasted walnuts, blue cheese, sage, parmesan & truffle oil | 32 |
| CASARECCE Classic carbonara, pancetta, pecorino, black pepper & egg yolk | 33 |
| FUSILLI Lamb shoulder & tomato ragu w parmesan cream & garlic butter | 32 |

the
Birdwood

ALL OUR PASTA & GNOCCHI IS HANDMADE FRESH DAILY

Please inform our team of any dietary needs or allergies.
All efforts will be taken to accommodate but we cannot guarantee the ingredients are allergin free.
We apologise but during peak hours the menu cannot be changed.

(DF) DAIRY FREE

(VG) VEGAN

(V) VEGETARIAN

(GFI) GLUTEN FREE INGREDIENTS

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PIZZA

GLUTEN FREE - ADDITIONAL \$4

Our Pizza dough is made just of Italian "00" flour, water, salt and fresh yeast (or eventually mother yeast - sourdough), handstretched on durum wheat semolina and cooked on stone in an italian wood fired oven at 350°C. Italian pizza at its best.

| QUEEN MARGHERITA (V) Tomato base, Wairiri buffalo mozzarella, dried oregano, fresh basil, evoo | 26 | DIAVOLA Tomato base, fiordilatte, hot sopressa, buffalo mozzarella, olives, parmesan & chilli oil | 28 | | | | | | | | | | | | | | | | | | | | |
|--|-------------|--|-------------|----------------------|--|--------------|--|--------------|---|-----------|---|-------|---|--------------------|---|------------------------|---|-----------|---|--|--|--------|---|
| PUTTANESCA Tomato base, fiordilatte, olives, capers, anchovies, cherry tomatoes, garlic, basil, parsley and chilli oil | 28 | GAMBERI & PANCETTA Fiordilatte, buffalo mozzarella, prawns, cherry tomatoes, crispy pancetta, chilli oil & parsley | 29.5 | | | | | | | | | | | | | | | | | | | | |
| CAPRICCIOSA Tomato base, fiordilatte, champagne ham, mix NZ mushrooms, artichokes, olives, dried oregano | 30 | ORTOLANA (VG OR V) Tomato base, fiordilatte, eggplant, zucchini, red capsicum & buffalo mozzarella | 29 | | | | | | | | | | | | | | | | | | | | |
| SALMONE Buffalo mozzarella, salmon, capers, olives, cherry tomato & fennel | 30 | FIorentina (V) Stracchino, taleggio, spinach, mushroom varieties, truffle oil & ricotta salata | 28.5 | | | | | | | | | | | | | | | | | | | | |
| TUTTA CARNE Fiordilatte, champagne ham, hot sopressa, finocchiona, cured bacon, caramelised onion, stracchino & balsamic glaze | 30.5 | <table><thead><tr><th>CRUST DIPPING SAUCES</th><th></th><th>PIZZA EXTRAS</th><th></th></tr></thead><tbody><tr><td>Chilli Cream</td><td>3</td><td>Anchovies</td><td>3</td></tr><tr><td>Pesto</td><td>3</td><td>Buffalo Mozzarella</td><td>5</td></tr><tr><td>Truffle & Roast Garlic</td><td>3</td><td>Mushrooms</td><td>3</td></tr><tr><td></td><td></td><td>Rocket</td><td>3</td></tr></tbody></table> | | CRUST DIPPING SAUCES | | PIZZA EXTRAS | | Chilli Cream | 3 | Anchovies | 3 | Pesto | 3 | Buffalo Mozzarella | 5 | Truffle & Roast Garlic | 3 | Mushrooms | 3 | | | Rocket | 3 |
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| Pesto | 3 | Buffalo Mozzarella | 5 | | | | | | | | | | | | | | | | | | | | |
| Truffle & Roast Garlic | 3 | Mushrooms | 3 | | | | | | | | | | | | | | | | | | | | |
| | | Rocket | 3 | | | | | | | | | | | | | | | | | | | | |
| FINOCCHIONA Pork & fennel salami w caramelised onions, blue cheese, rocket & parmesan | 30 | | | | | | | | | | | | | | | | | | | | | | |

- WEEKLY SPECIALS -

TUESDAY \$26 PIZZAS
DINE IN AND TAKEAWAY

THURSDAY \$26 PASTA
(some pastas are excluded from this deal)

BIRDWOOD PERKS MEMBERS - HAPPY HOUR TUESDAY - SATURDAY UNTIL 5PM
\$10 TAP BEERS AND WINES

ALL PIZZAS \$26 DURING HAPPY HOUR
(DINE IN ONLY)

BIRDWOOD PERKS
JOIN OUR LOYALTY PROGRAM

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